

SOLC



Barcelona, 29th of May 2024

Gosset Grande Réserve AOC Champagne

Seabass tartare with lime gel, *Oscietra* caviar
in crispy *panipuri*



Pazo Barrantes Gran Vino 2021 DO Rias Baixas

King crab and crab *au gratin* with citrus hollandaise



La Comtesse Gran Vino de Guarda 2018 DO Rias Baixas

Viceroy fish loin with chard, pil-pil sauce style
and baked vegetables on charcoal



Marqués de Murrieta Capellanía 2018 DOCa Rioja

Roasted tubers and roots
with *Café de París* butter sauce



Marqués de Murrieta 2019 DOCa Rioja

Pâté en croûte terrine: duck, Iberian pork and scotch bonnet



Marqués de Murrieta Dalmau 2019 DOCa Rioja

Wild morel mushrooms stuffed with foie gras



Castillo de Ygay Gran Reserva Especial 2011 DOCa Rioja

Galician blonde cow high loin with béarnaise sauce
and comfited *piquillo* peppers



Castillo de Ygay Gran Reserva Especial 2012 DOCa Rioja

Marinated and lacquered suckling lamb
with goat milk foam



Castillo de Ygay Blanco 1986 DOCa Rioja (75ml)

Chocolate cake and emulsion, hazelnut praline
and coffee ice cream