

## RIOJA WINE PAIRING MENU

SEPTEMBER 17 | \$68 per person

*Does not include tax or gratuity*

### FIRST COURSE

**Littleneck Clams**—tomato, garlic fennel pollen and grilled bread

*El Coto de Rioja “Blanco” Viura, Rioja 2012—A fresh, clean styled white crafted from 100% Viura grown in the Rioja Alavesa region (considered the best Rioja area). This white wine is intensely aromatic, well-balanced with body and the fruit has a refreshing tart character. Pleasant acidity combines perfectly with an exquisite aftertaste of flowers, fruit and fine herbs.*

### SECOND COURSE

**Chilindron**—traditional Spanish stew made with lamb, sweet pepper, paprika and bacon

*Torres “Ibericos” Crianza, Rioja 2010—Made from 100% Tempranillo (Spain and Rioja region’s King of red grapes). Crianza means it must be aged at least 12 months in oak barrels and another 12 months in the bottle. Torres “Ibericos” has notes of blueberries and blackberries balanced with dark-toasted notes from the wood. On the palate it has smooth tannins and a fine fruity finish.*

### THIRD COURSE

**Filet Mignon**—sautéed chorizo and shrimp in garlic saffron butter

*Conde de Valdemar Reserva, Rioja 2006—Made from 90% Tempranillo, 10% Mazuelo, two-thirds American oak, one-third French oak for 18 months. Savory, taut and a bit spicy with some earthy notes under the berry fruits. Quite an attractive spicy style with nice density and good tannins for a wine that is almost 7 years old. For a Reserva the total aging time for barrel and bottle combined must be 36 months, with the first 12 months being spent in the barrel.*



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