



Raventos i Blanc Wine Dinner

October 19 | 7:00pm

\$80 per person

Course One

Gambas a la Parrilla (Grilled Shrimp)

Braised Leeks & Romesco Sauce

Paired with Raventos i Blanc 'De La Finca'

Course Two

Uova da Raviolo (Egg-Filled Raviolo)

Buerre Noisette, Chestnuts & Sage

Paired with Raventos i Blanc 'Textures de Pedra'

Course Three

Seafood Paella

Saffron Rice, Chorizo, Mussels, Clams & Lobster

Paired with Raventos i Blanc 'Silencis'

Course Four

Bochechas de Porca (Braised Pork Cheeks)

Polenta & Sofrito

Paired with Raventos i Blanc 'Extrem'



RAVENTÓS i BLANC



RSVP at 727-873-7964

Seating is limited.