

NERUDA PRESENTS

SPANISH WINE DINNER

Five-Courses - Great Wines

with

JOE BILLHARTZ

KOERNER DISTRIBUTORS

WEDNESDAY, SEPTEMBER 14, 2011



FIRST COURSE

2009 Reinares

Viura

Mussels Verde

Oyster on the ½ shell

Butter Poached Sea Scallop

SECOND COURSE

2007 Heredad Ugarte

Crianza

Cherry Pomegranite Glazed Quail

Wild Mushroom Polenta

THIRD COURSE

2009 Mercedes Eguren

Shiraz/Tempranillo

Chicken Chorizo & Calamari Paella

FOURTH COURSE

2007 Mercedes Eguren

Cabernet

Pepper Crusted Pork Loin

Apricot Compote

Fried Sweet Potato

FIFTH COURSE

2006 Martin Cendoya

Rioja Riserva

House Made Ding Dong

Pistachio Cake

Fig Espresso



Chef Gary McNelly

www.neruda2dine.com