



JUAN GIL BODEGAS FAMILIARES
GIL FAMILY ESTATES



MESÓN SABIKA

A Taste of Spain™

Five-Course Juan Gil Wine Dinner

Wednesday, October 25th at 6:30 PM

\$80 per person, plus tax and gratuity

2015 Shaya

Tostada con Centollo - Toast points topped with avocado relish and Alaskan king crab meat

Tostada con Pato - Toast points spread with duck confit and topped with smoked duck breast, served with julienne apples

2015 Juan Gil

Jamón Serrano con Queso - Traditional Serrano ham with Manchego cheese, tomatoes, and toast points

Dátiles con Tocino - Roasted dates wrapped in bacon, served with red bell pepper sauce

2015 Juan Gil 18

Mero a la Plancha - Grilled filet of wild grouper served with sautéed baby kale and lemon caper butter sauce

Gambas a la Vasca - Baked jumbo shrimp topped with bread crumbs and tomato sauce, served with chilled angel hair pasta and drizzled with a lemon butter sauce

2014 Tridente "Rejon"

Solomillo de Cordero - Grilled lamb loin served with wild mushrooms and rosemary wine sauce

Venado al Cazador - Marinated roasted venison with julienne vegetables and a juniper berry and red wine sauce

2015 Clio

Delicia de Chocolate - Chocolate terrine with honey roasted walnuts and fresh raspberry sauce

Chef's Choice

To make reservations please call 630.983.3000

