

Vino de España

A Journey Through the Vineyards of Spain

First

**Carlos Serres Rioja Brut Methode
Tradicional 2020**

paired with Grilled Octopus
*manchego cheese, chorizo arancini, & mojo verde
sauce*

Second

**Ànima Negra Quíbia
2022**

paired with Paella Valenciana
*chicken, rabbit, bomba rice, lima beans, green
beans, in a saffron tomato broth*

Third

**Pepe Mendoza Casa Agricola Alicante Blanco
2022**

paired with Seared Snapper
*orange, rosemary, leeks, baby potatoes, & toasted
almonds*

Fourth

**Finca Valpiedra Rioja Reserva
2015**

paired with Black Pepper Crusted
Venison Filet
*pickled cranberries, parsnip puree, shaved
brussel sprouts*

Fifth

**Quinta del '67 Garnacha Tintorera
2020**

paired with Spicy Dark Chocolate Cake
with creamy blackberry frosting

April 17th at 6:00pm

For reservations contact Ryan
by April 8th
315-635-8800 ext. 111 or
winedinner@timberbanks.com

\$100 per person ++

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www.resy.com**

