open kitchen

Christmas Dinner Pairings

First

<u>Roasted Chestnut and Sherry Bisque or Caramelized</u> <u>Pear and Goat Cheese Galette</u>

N.V. Bonnet Huteau 'Nuit Boreal', Melon de Bourgongne-Chardonnay, Vin Mousseux , France

This Traditional Methode sparkler is sure to get your Christmas day started nice and merry. Grown at the start of the Loire Vallet in Muscadet from the native Melon de Bourgogne and Chardonnay grapes. Aged for 18 months Sur Lie (with the yeast) it envelops a rich and creamy texture and bright notes of baked apple and pear galettes fresh from the oven. Fresh, mineral driven and balanced. As bubbly and elegant as Champagne and for a fraction of the price!

Second

Little Gem Salad with Pomegranate and Citrus-Champagne Vinaigrette

2019 Lagar de Indra, Albarino, Rias Baixas, Spain

Aromatic and evelopinly rich. Made from hand harvested organic Albarino grapes from the Val do Salnes grown on the coast of the Atlantic in NW Spain. Clean and bright with intense fruity and floral aromas. Notes of apple, pear and grapefruit with a pleasant acidity.

Main Belgian Beer Braised Short Ribs

2012 Larchago Reserva, Tempranillo, Spain

This 100% Tempranillo comes from old vineyards in the heart of Rioja Alavesa. Aged for 18 months in French oak barrels and a further 18 months in the bottle, this gem has been primed and ready for braised meat. Deep cherry colour and notes of fine wood and jammy red fruits with a velvety body that will have you ready for another bite!



Roasted Sea Bass a la Nage with Coconut Milk and Lemongrass

2019 Red Quartz, Casablanca Valley, Chile Small production Pinot Noir from coastal vineyards in the Casablanca Valley. Grown on red quartz soils known to the locals to have healing properties. Aged for 6 months in neutral oak. The wine is full of soft red fruits with a well integrated tannin backed by a nice spine of acidity.

Napoleon of Roasted Portobello, Zucchini, Roasted Pepper and Spinach

2017 Domaine Guillot-Broux, Gamay, Macon-Cruzille, France This wine comes from the Gamay grape grown in southern Burgundy on the border of Beaujolais. Grown on biodynamic soils of limestone, this wine always has spicy and peppery overtone, lending a hand to earthy vegetables of the Nepoleon. A sophisticated wine that will have its self on your mind long after its gone!

Cliff's Liquor on Old Santa Fe Trail offers all of these fine selections at a super price. Call **(505) 988-1790** for curbside delivery! You may also call Austin or Ron at Vinos Bravos Distributing if you need some extra help. **Austin Flick (206) 714-1494 Austin.VinosBravos@gmail.com Ron Mier (505) 699-3895 vinosbravos@gmail.com**







