



Winnetu

Food

& Wine Experience

## BASQUE WINE DINNER

18 DE OCTOBRE 2025

### FIRST COURSE

ZOPAKO [BASQUE SOUP BREAD]

sopa de ajo | pimentón de la Vera | quail egg  
raventós i blanc | cava de nit sparkling rosé | 2022 | spain

### SECOND COURSE

MEDITERRANEAN SARDINES

heirloom tomato jam+saffron | caperberry  
preserved lemon | sheepherder's bread  
lagar da condessa | "kentia" albarino | rias baixas spain

### THIRD COURSE

TAUTOG EN SALSA VERDE

vineyard littlenecks | bacalao  
green pepper emulsion  
can sumoi | xarel-lo blanco | catalunya spain

### FOURTH COURSE

TXULETON STEAK

whole fire roasted bone-in ribeye  
palitos de papa | p'tit basque cheese | piperrada  
chateau lassegue les cadrans de lassegue | grand cru  
red blend | bordeaux france

### DESSERT

MATCHA BASQUE CHEESECAKE

pistachios 2 many ways | pomegranate  
van zellers | 20 year old tawny port | cima corgo portugal

Richard Douctte & Team  
Pastry by Sofia Tejada

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions. Before placing your order, please inform your server if a guest in your party has a food allergy