

Martha's Vineyard Culinary Classic

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