



BOTANERO PRESENTS:

KENTLANDS WINE CLUB TASTING DINNER

With Winemaker Manuel Manzaneque

MARCH 6, 2019 | 6:30PM | \$87.50 PER PERSON, TAX & GRATUITY INCLUDED



WELCOME

BIUTIFUL CAVA BRUT N/V

80% Macabeo and 20% Chardonnay - Cava D.O.



1ST COURSE

FATUM WHITE 2016

50% Airen, 35% Macabeo, 15% Sauvignon Blanc - La Mancha D.O.

SWORDFISH TARTARE

DICED SWORDFISH, RADISH, SHISHITO PEPPERS, GINGER, TARRAGON, LEMON VINAGRETTE



2ND COURSE

FATUM RED 2016

90% Tempranillo, 10% Bobal - La Mancha D.O.

SMOKED CHICKEN MOUSSE

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3RD COURSE

EA! 2015 / 2016

100% Cencibel (Tempranillo) - La Mancha D.O.

TUNA

SEARED TUNA, FENNEL CONFIT, AGED GOAT CHEESE FREEZE SALAD



4TH COURSE

MIL CEPAS 2016

100% Cencibel (Tempranillo) - La Mancha D.O.

BRAISED LAMB SHANK

PULLED BRAISE LAMB SHANK, PROVENCAL RISOTTO, BLUEBERRY BEEF REDUCTION



DESSERT

CALIGO

70% Sauvignon Blanc, 30% Chardonnay - Catalonia D.O.

PANNA COTTA

PISTACHIO PANNA COTTA, WITH WILD BERRIES WITH MOSCATEL GLAZE



BOTANERO RESTAURANT

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