

Enjoy a perfectly-paired four course wine dinner prepared by Executive Chef Taylor Fluevog featuring wines from two amazing Spanish Winemakers. Peter Sisseck of Dominio de Pingus Winery and Alvaro Palacios of Priorat are both award winning and world renowned for putting Spanish Wines on the map.

Course I

Pesola with Chorizo and Fresh Spices served with Toast Points
PSI by Dominio de Pingus
Ribera del Duero, Spain 2013

Course II

Whole Mackerel with Tarragon Rice and Fresh Tomato Sauce topped with a Fried Egg
Alvaro Palacios "Les Terraces"
Priorat, Spain 2013

Course III

Short Rib with Rosemary served with Mash Potatoes with a Peppered Wine Reduction
Dominio de Pingus "Flor de Pingus"
Ribera del Duero, Spain 2011

Course IV

Spanish Cheese and Charcuterie Plate
Alvaro Palacios "Petalos"
Bierzo, Spain 2014

Sullivan's Steakhouse Coffee Service