

Lorea Taste of the Table

Wednesday, December 18, 2024

Feast of the Seven Fishes

FIRST COURSE

Kusshi Oysters

Preserved Lemon, Grapefruit

paired with Ten Cups Brut

The crisp acidity & lively bubbles of the Banshee Ten Cups Brut enhance the briny oysters while its citrus notes complement the preserved lemon & grapefruit.

SECOND COURSE

Tomato Saffron Stew

Baby Octopus, Calamari, Scallops, Lemon Grass-Tomato Broth, Crusty Bread, Fennel, Heirloom Carrots

paired with Sauvignon Blanc

The bright acidity & citrusy, herbaceous notes of Sauvignon Blanc pair perfectly with the tangy tomato saffron broth & the fresh seafood & vegetables in the stew.

THIRD COURSE

Shrimp & Grits

Anson Mills Grits, Rock Shrimp, Spanish Chorizo, Shellfish Vinaigrette

paired with Santa Barbara Pinot Noir

The delicate fruit & subtle earthy notes of Santa Barbara Pinot Noir complement the richness of the creamy grits & the savory, smoky chorizo in the dish.

FOURTH COURSE

Roasted Sturgeon

Crispy Smoked Potato Scales, Brussel Sprouts, Pancetta, Morecai Buerre Rouge

paired with Mordecai Red Blend

The bold fruit flavors & structured tannins of Mordecai Red Blend enhance the rich, smoky sturgeon & pancetta, while complementing the creamy beurre rouge sauce.

FIFTH COURSE

Gougères

Goat Cheese, Brie, Gorgonzola

paired with Cabernet Sauvignon

The deep dark fruit, firm tannins, & oak influence of Cabernet Sauvignon balance the rich, creamy flavors of the goat cheese, brie, & gorgonzola in the gougères.



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.