

BRASABANA PRESENTS:

# TORRES WINE DINNER

SUNDAY, NOVEMBER 4TH, 2018 @ 6PM

## FIRST COURSE - TORRES VERDEO 2016

Halibut Ceviche - Fresh Halibut cooked in lime juice, tomato and avocado. Served on warm Cuban bread crostini.

## SECOND COURSE - LAS MULAS CABERNET SAUVIGNON 2015

Roasted pork tenderloin in a black cherry-cardamom glaze over roasted root vegetables and grilled endive and pear salad.

## THIRD COURSE - TORROES CORONAS TEMPRANILLO 2014

Braised oxtail on sweet potato mash with caramelized onions and swiss chard, topped with mushroom jus.

## FOURTH COURSE

Tangy lemon mousse with coconut macaroon.

\$40 PER PERSON, PLUS TAX AND GRATUITY. MAKE YOUR RESERVATIONS TODAY!

859.303.5573