

STEEL
Restaurant & Lounge



Spanish Wine Dinner

Grapes of Spain Wine Importer
Sunday, June 19th, 2011 | Reception 6:00 pm

Reception

*Octopus Pico de Gallo
with house made fish chips*

*New Zealand Green Lipped Mussels
baked with a masago-mayonnaise sauce*

First Plate

Herbal Fish

escolar with thai basil & Japanese mint prepared tempura style with curry spice

Garnacha Blanca, Las Colinas del Ebro, Bodegas Abanico, Terra Alto

Second Plate

Sesame Duck Stir Fry

plump duck breast pieces stir-fried with broccolini and a spicy sesame sauce

Prima, Maurodos Bodegas y Vinedos, Toro

Third Plate

6666 Ranch Black Angus Ribeye

grilled with Asian marinade, garlic mashed potato, sautéed asparagus & shiitake mushrooms

Ribera del Duero, Bodegas Arrocal

Dessert

Rice Pudding with Pistachio & Candied Orange Peel

Brut Rose, Conde de Subirats, Cava

\$65 per person

