

Course 1
2006 Navaran "Cava"
Pintxos Assortment

Andouille sausage & wild rice "baskets"
Grilled shrimp skewers with peppers & onions;
Cod & chorizo canapé with Basque saffron cheese

Course 2
2009 Berroja S.L. "White Wine"
Crab Stuffed Ravioli

Pesto organic chevre, saffron cream, roasted tomato confit,
candied garlic shavings

Course 3
2007 Calma Rioja "Red Blend"
Intermezzo

Chilled berry sorbet, fresh cut fruit, with champagne & Chambord float

Course 4
2008 Cellar Pinol "Leviticus"
Wood Fire Grilled Lamb Rack

Marinated lamb-rack, roasted garlic marinated potatoes, grilled
cippolini onions, avocado chimi-churri sauce, fresh cilantro

Course 5
2008 Cortijo Tinto Rioja III
Braised Mussels & Necks

Braised in tomato broth, roasted garlic & peppers, snap peas,
organic greens

Course 6
2008 Cellar Pinol Portal "White Blend"
Toasted Cinnamon & Almond "Angel Cakes"
Pistachio "gelato", candied basil, & pulled caramel strings

The Second Annual
Basque
Winemakers Dinner

September 27, 2010 • 5pm
\$75 per person

Nick DeMagistris

Director of F&B/Executive Chef

Michael Ford

Executive Sous Chef

Alain Gregoire

Steakhouse Maitre D

STEAKHOUSE
at the Carson Nugget

CARSON
NUGGET
NEVADA



 [facebook.com/CarsonNugget](https://www.facebook.com/CarsonNugget)

 twitter.com/CarsonNugget