



KOLUJCAN

# MEXICAN WINE DINNER

September 21, 2023

## NEW BEDFORD SCALLOP CRUDO

tangerine emulsion, baby fennel escabeche, poblano caviar

### 2021 Casa Magoni Chardonnay/Vermentino

Vigorous, fresh and elegant with aromas of green apple, grapefruit peel and tropical fruits / an elegant nose that also gives white floral tones

## CHILE EN NOGADA

goat picadillo, black currants, walnut crema, granada

### 2019 Palafox Pionero Tinto

70% Tempranillo, 15% Merlot, 15% Cabernet Sauvignon / garnet color with ruby reflections / very expressive nose with notes of black-berry, cherry, caramel, vanilla, black pepper, and fresh tobacco.

Juicy tannins on the palate, with remarkable density and freshness

## OAXACAN TAMAL DE RAJA

baby zetas, local watercress, queso de cabra, and vegetable mole

### 2018 Vinsur Literal

65% Syrah, 35% Cabernet Sauvignon. Intense and radiant red dark color. Notes of red and dark berries, predominantly raspberry and a hint of spices, cacao and caramel a byproduct of the oak barrels aging. Soft tannins, good structure and acidity.

## CASCABEL BRAISED BONE-IN SHORT RIB

Mexican canela spiced carrot puree, nopalito relish, Jardin Secreto-granada glaze

### 2020 Adobe Guadalupe El Jardin Secreto

Tempranillo, Mourvedre, Nebbiolo, Grenache. An earthy, creamy, full bodied blend with a distinct salinity and dark berries finish.

## CAFE CHIAPANECO SOUFFLE

pasilla dust, dark Mexican cocoa ice cream

**MEZCAL:** Siete Misterio Espadín Mezcal