



**2019 TAOS WINTER WINE FESTIVAL WINE PAIRING DINNER**  
**FEATURING CAPTÛRE WINERY, NORTHERN CALIFORNIA**  
**JANUARY 31, 7PM**

**FIRST COURSE**

THE SURFACE OF SPRING

**UNI CHAWANMUSHI**

Seaweed and salt-roasted celeriac, spring peas, pea shoots, squid ink, roe, scallop mousse

Captûre Tradition, Sauvignon Blanc, 2017, California

**SECOND COURSE**

AGED GRAPES SURROUNDED BY WARMTH

**COMPRESSED CRISPY PORK BELLY**

Roasted grapes, grape reduction, duck fat-mascarpone polenta, grilled radicchio

Captûre Innovant Red Blend, 2014, California

**THIRD COURSE**

LEATHER ESSENCE

**BOURBON BRÛLÉED WAGYU**

Morels with coffee mousse, Atopino glazed cipollini with apple, blue cheese foam,

fennel salad, warm foie gras vinaigrette, cured egg

Mt. Brave Cabernet Sauvignon, 2015, California

**FOURTH COURSE**

ENCAPSULATION OF THE WILD

**RED WINE BRAISED RABBIT AND BUTTERNUT SQUASH RAVIOLI**

Genovese sauce, champignon brie, brown butter, sage, truffle

Captûre Spring Mt. District Alliance Red Blend, 2014, California

**FINAL COURSE**

HARMONIOUS CLIMATIC SWEET TREATS

**TRIO OF LOCAL HONEY, HAZELNUT & PANNA COTTA**

Royal Tokaji, Red Label, Hungary

\$140 per person, plus tax and gratuity

Executive Chef Cristina Martinez

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