

so•ca
cocina latina &



proudly present

DANIEL MARQUEZ
NORTH AMERICAN SALES MANAGER
CASTILLO PERELADA
EMPORDA, SPAIN



FIRST COURSE

North Carolina Oysters

hibiscus, cucumber, local apples, lemongrass

STARS 'Touch of Rose' Brut '15

Cava, Spain

SECOND COURSE

North Carolina Flounder Ceviche

aji limo, leche de tigre, sweet potato aioli, nectarines, lime

Perelada 'Només' Grenache Blanc '16

Empordà, Spain

THIRD COURSE

Seared Day Boat Scallops

curried celeriac puree, charred kale, golden raisins, brazil nuts

Perelada 'Finca La Garriga' Samsó '13

Empordà, Spain

FOURTH COURSE

Pork Cheek Agnolotti

huacatay, jowl bacon butter, parmesan, bitter greens, pepitas

Perelada 'Finca Malaveïna' Merlot Blend '12

Empordà, Spain

FIFTH COURSE

Peppercorn Crusted Bison Strip

collard greens, black garlic chimichurri, marrow sweet potatoes, plantains

Perelada 'Finca Espolla' Syrah Blend '12

Empordà, Spain

DESSERT

Salted Caramel Pot de creme

sopapilla, caramelized banana, dark chocolate ganache

Cesar Florido 'Dorado' Moscatel Sherry