

name: \_\_\_\_\_ telephone: \_\_\_\_\_

retail price      today      by-the-case      quantity

**Spain, in preparation**

	<p><b>2019 Buil &amp; Giné Joan Giné Priorat Blanc</b>  <i>Grenache Blanc/Macabeo/Viognier/Pedro Ximenez</i>            Apricot-shallot tartlet with sea scallop and lemon meringue.</p>	<p><b>14.50% Priorat DOQ</b></p>	<p>\$ 32.00</p>	<p>\$ 28.80</p>	<p>\$ 27.20</p>	<p>_____</p>
	<p><b>2019 Alvaro Palacios "Les Terrasses"</b>  <i>Garnacha/Cariñena</i>            Coffee-roasted duck with blood orange and nutmeg</p>	<p><b>14.50% Priorat DOC</b></p>	<p>\$ 50.00</p>	<p>\$ 45.00</p>	<p>\$ 42.50</p>	<p>_____</p>
	<p><b>2018 Muga "Selección Especial" Reserva</b>  <i>Tempranillo/Garnacha/Graciano/Mazuelo</i>            Aniseed-cocoa French toast with grilled beef, mushrooms and white pepper.</p>	<p><b>14.00% Rioja DOC</b></p>	<p>\$ 50.00</p>	<p>\$ 45.00</p>	<p>\$ 42.50</p>	<p>_____</p>
	<p><b>2018 Tinto Pesquera Reserva</b>  <i>Tempranillo</i>            Beef shabu shabu with bay leaf veal consommé. Brioche toast and roasted garlic aioli.</p>	<p><b>14.50% Ribero Del Duero DO</b></p>	<p>\$ 57.00</p>	<p>\$ 51.30</p>	<p>\$ 48.45</p>	<p>_____</p>

**Must order on the day of the tasting for this pricing!**

