



TWENTY/20
GRILL & WINE BAR

Fortaleza Tequila Pairing Dinner

Night of Dining and Pairing

March 3rd, 2010

Mi Casa Es Su Casa

Blue Corn Tostada | Drunken Salmon Crudo

Hass Avocado | Spanish Piquillo and Garlic Molida

Tequila Pairing: Margarita Mimosa

Primero

Francesca Enchilada

Adriatic Spiced Crepe | Sonoma Goat Cheese | Spanish Blue Cabrales | Pan Seared Squab |

La Orange Bigararde Sauce

Tequila Pairing: Blanco 100% De Agave Azul | Roasted and Stone Ground Blue Agave | showing subtle notes of berry and Citrus

Del Mar

Line Caught Hawaiian Barracuda

Olivetti Basted Fillet | Provençal Sugo and Greece Island Orzo | Semi-ovendried Tomato

Tequila Pairing: Reposado | Blanco allowed to rest in Oak Barrels for a six to nine month siesta awakening to luxurious aromas

Las Montañas

Slow Barbeque Achiote Venison Saddle

Roast Pear | Crispy Winter Greens | Blackberry Balsamic Drizzle

Tequila Pairing: Añejo | Blanco patiently laid to rest for three years allowing this tequila to awaken richly pronounced

Fin más dulce di Tequila

Roasted Heath Bar Pear

Pistachio and Desert Jewels Date Marjoleine

Tequila Pairing: Añejo | in this course Añejo shows its copious palate of flavors with a full mouth feeling of spirited warmth