

sedeo café

Mediterranean Wine Dinner- June 19th, 2007

Flat Bread & Gazpacho

Bread from the Catalana region of Spain with Roasted Tomatoes, Caramelized Onions, Spanish Olives, Manchego cheese, and Sweet Peppers paired with a semi-spicy Tomato Soup served cold

Vinho Verde, Broadbent, Portugal

Grilled Swordfish

A popular fish of Sicily served with Roasted Eggplant, Caramelized Onions, Baby Green Beans and a Garlic, Caper, Lemon sauce

Verdejo, Naia, Spain

Baked Moroccan Chicken Quarter

Boneless Breast baked with a spicy rub of Cumin, Paprika, Turmeric, Garlic and Ginger, cool herb Cous Cous salad with a Roasted Vegetable "Romesco" sauce

Riesling, Rhine River, Rudi Wiest, Germany

Intermetso of Blood Orange Sorbet

Wild Boar Braciola

A staple of the upper Italian regions. Thin-pounded Wild Boar rolled with a filling of Prosciutto, Pine Nuts, Ricotta Salada cheese, and Artichokes over top of Arrugula and a sauce of Roasted Tomatoes

Borsao, Borja, Spain

Finale

A Tasting of the region: Assorted Baklavas from Greece and Turkey, Espresso Gelato from Italy, and Crema Catalana from Spain

Jorge Ordonez Special Selection Moscatel, Malaga, Spain