

Bodegas Arzuaga Navarro

Winemaker's Dinner

Thursday, June 11th 2026



Deep Sea Scallop Ceviche

Tomato Cilantro Salsa, Chive Oil, Tobiko

Wine Pairing: *Arzuaga Pago Mota 2025*



Paella Stuffed Grilled Mediterranean Squid

Smoked Paprika

Wine Pairing: *Arzuaga La Planta 2021*



Braised Leg of Local Rabbit

Sautéed Savoy Cabbage, Bacon Lardons

Wine Pairing: *Arzuaga Crianza 2020*



Grilled Venison Loin

Rosemary Potatoes, Fig Gastrique, Pistachios

Wine Pairing: *Arzuaga Riserva 2021*



Entremet de Chocolate y Naranja

Blackberry coulis

Wine Pairing: *Arzuaga Pago Florentino 2019*

\$150 per person
Wine Pairings: \$75