



SPANISH WINE TASTING MENU

October 29th 2024

Welcome to our Wine Tasting Event! We invite you to enjoy an evening of expertly curated wines, each thoughtfully paired with dishes designed to enhance every flavor. Relax and savor the experience as we take you on a journey through some of the finest wines available. Cheers!

AMUSE BOUCHE

BEAU SOLEIL OYSTER

SEAWEED SALAD & SIBERIA CAVIAR

Paired With

BENITO ESCUDERO BRUT NATURE

Rioja Cava, 48 Month Aged

FIRST COURSE

choice of

CARROT GINGER BUTTERNUT SQUASH SOUP

or

RIOJA POACHED PEAR SALAD

Candied Walnuts, Dried Cranberries, Gorgonzola Cheese,
Truffle Balsamic Vinaigrette

Paired With

SERNA IMPERIAL BLANCO

White Rioja, Chardonnay & Viurs Blend, Barrel Fermented

SECOND COURSE

choice of

BAY SCALLOPS

Saffron Risotto, Shrimp & Lobster Veloute

or

18 HRS BRAISED SHORT RIBS MEDALLIONS

Bodegas Escudero Cabernet Sauce

Paired With

SERNA IMPERIAL RESERVA 2015

Reserva Rioja Red, Just Released, Tempranillo & Garnacha Blend,
2 Year Oak Aged, 100+ Year Old Vines

THIRD COURSE

choice of

TRADITIONAL TIRAMISU

or

HOMEMADE BREAD PUDDING



Paired With

VERMOUTH GRAN RESERVA GARNACHA

Great-Grandfather Recipe, 100+ Years Garnacha Vines, 40 Botanicals

Curated by Executive Chef and Owner, Javier Suarez

Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.

STAY CONNECTED  @SIREN.BK  @SIRENBROOKLYN