

O R T Z I

— N Y C —

JANUARY 21, 2018 7PM

Wine Dinner with Michele D'Aprix

\$150 Per Person

Pierre Angulaire Bordeaux Blanc 2016

MADAI TARTARE

Cured Japanese Snapper, Mutsu Apple,
Finger Lime, Mint Lavender

Maz Caz Costières De Nîmes Blanc 2016

ROASTED SPANISH OCTOPUS

Caper Sabayon, Blood Orange, Marcona Almond

Invitado Montsant Tinto 2014

QUAIL EN CROUTE

Roasted Quail in Puff Pastry, Poached Red Wine Figs,
Celeriac Cremoso

Château Beauséjour Pentimento

Montagne-St.-Émilion Rouge 2014

PIQUILLOS RELLENOS

Beef Cheek Stuffed Piquillo Peppers,
Polenta, Manchego Reserva

Carmes De Rieussec Sauternes, Bordeaux, France 2014

CANELÉ DE BORDEAUX

Traditional Bordeaux Cake, Brown Butter Crumble,
Dark Rum Espuma

CHEF: Michael Han

Wine Director: Kimberly Milburn

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