



THE MARKER
HOTEL BAR BRASSERIE

“López de Haro” Wine Dinner
Wednesday, March 27th 2019

Rooftop Bar Arrival Reception
Croquettes & Tomato Breads

Garnacha & Viura, Hacienda López de Haro Rosado, Rioja, Spain, 2017

First Course

Paleta Iberico de Bellota, Lomo Iberico de Bellota,
Chorizo Iberico de Bellota

Albariño, Atlantis by Maetierra, Rias Baixas, Spain, 2017

Riesling, Spanish White Guerrilla by Maetierra, Rioja, Spain, 2016

Second Course

Cuttlefish, Saffron, Courgette, Peas, Wild Garlic
Viura, Hacienda López de Haro Blanco, Rioja, Spain, 2017

Third Course

Red Mullet, Rabbit, Clams, Garlic, Parsley, Tomato
Tempranillo & Graciano, Hacienda López de Haro Reserva,
Rioja, Spain, 2014

Main Course

Iberico Pork Cheek, Onion, Blood Orange, Spanish Black Pudding
Tinta de Toro, Matsu – El Recio, Toro, Spain, 2016

Dessert

Cherries, Sheep Milk, Sherry
Muscat, Melante Colección, Valles de Sadacia, Spain, 2017

Coffee & Petit Fours



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