



CROWN BISTRO

4-Course Wine Dinner with Chef Jerry Featuring Spanish Wines



- 1** Mejillones a la Vinagretta
Steamed mussels drizzled with a vinaigrette
Paired with Campus Stella Albariño
- 2** Pan de Tomate y Jamon
Bread points with ham and manchango cheese
Paired with Viña Cumbreiro Crianza
- 3** Pescado Blanco
A delicious baked cod with a pungent tomato sauce
Paired with Baron De Ley Tempranillo
- 4** Chocolate Flan con Almendras
Chocolate flan with almonds
Paired with Gloria Tawny Port

Saturday, Feb 18

6:00 - 8:00 pm

Cost \$55 per person

(tax & gratuity not included)

Live Music by Los Gatos Blancos

Call to make your reservations
(619) 435-3678 or online at
www.CrownBistro.com

Space is Limited

