



CROWN BISTRO

4-Course Wine Pairing Dinner with Chef Jerry

Featuring Xecue Vinícola Wines



Saturday, January 20

6:00 - 8:00 pm

Cost \$58 per person

(tax & gratuity not included)

1 Salpicon de Res

*Shredded beef over a salad with vegetables—
tasty, fresh, light, and nutritious*

Paired with Xecue Kumeey, Red Blend

2 Sopa de Albondigas

Traditional meatball soup

Paired with Xecue Kumeey, Red Blend

3 Costillas en Mole

Braised short rib smothered in a mole sauce

Paired with Xecue Merlot, 2013

4 Crepas de Cajeta

*Crepes with cajeta and raspberries topped
with walnuts*

Paired with Xecue Keekoo, Rose

Live Music by Los Gatos Blancos

Call (619) 435-3678 to make your reservations or online at

www.CrownBistro.com

Space is Limited