



..... **ISAAC FERNANDEZ WINE DINNER**

APRIL 21, 2026 | 6:30PM | BOTANERO



FRESH OYSTERS

Atlantic oysters, green apple–shallot mignonette, lemon oil

BIUTIFUL CAVA BRUT NATURE

Blend of macabeo, parellada, xarello; lemon, breadfruit, wild fennel, topnote of dried flowers; bright and focused



WARM FENNEL & CITRUS

Shaved fennel, orange segments, toasted almonds, light honey vinaigrette

LEGADO DEL MONCAYO GARNACHA BLANCA 2023

Complex bouquet of pear, apple, a touch of coriander seed, lovely soil tones, wild fennel, top note of dried flowers



WILD MUSHROOM FARRO RISOTTO

Slow-cooked farro, roasted wild mushrooms, porcini reduction, caramelized shallots, thyme, aged sherry vinegar

ACENTOR RIOJA 2020

Complex blend of tempranillo, fruit-friendly garnacha, acid-driven graciano and obscure, yet intense maturana



BERKSHIRE PORK TENDERLOIN

Seared berkshire pork, roasted cauliflower purée, reduced jus

FINCA LA MATA TEMPRANILLO 2023

Generous and round on the mouth, vibrant acidity, black currants, milk chocolate, dusty minerals, damp earth



GRILLED BRANZINO

Crispy skin branzino, confit garlic emulsion, grilled asparagus

ISAAC FERNANDEZ SELECCIÓN 2021

Tempranillo from eighty year old vines; complex with mocha, tar, black licorice alongside smoky and salty nuances



RED BERRY MILLE-FEUILLE

Caramelized puff pastry, vanilla diplomat cream, fresh berries

CAVA BIUTIFUL BRUT ROSÉ

Juicy peaches and cherry, hint of fig and orange zest; creamy mousse and lightly spiced finish