



presents



VEGA DE YUSO
BODEGAS y VIÑEDOS

Tuesday, May 19th at 6:30pm

Wine Dinner of Five Courses

\$125 per person

reservations required - (210) 764-1604

scroll down to view entire menu





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ABOUT

In 2002, the project that Rubén Iglesias had long dreamt of was born. The young businessman, with a degree in Technical Engineering in Agriculture was a master in wine elaboration. With much experience in the Ribera del Duero's region, he made use of his knowledge and with the support of the Medrano Martín family, he would soon make his dream into a reality.

Today, Rubén and his wife, Mónica, share their ambitions and dreams for the wine which they continue to instill in their daughter Sara.

Bodegas Vega de Yuso is a small cellar that has the best technical resources to make an exceptional wine.



WINE DINNER MENU

FIRST COURSE

– Pan Seared Sea Bass –

Serrano ham consome, strawberry fennel relish

VEGA DE YUSO POZO DE NIEVE 2013

SECOND COURSE

– Duck Confit –

Crispy duck skin, black cherry demi glace, grilled mushroom ragout

VEGA DE YUSO VEGANTIGUA 2012

THIRD COURSE

– Roasted Texas Quail –

Stuffed with figs, dates, goat cheese, chocolate mole

VEGA DE YUSO TRES MATAS CRIANZA 2011

FOURTH COURSE

– Braised Short Rib –

Star anise, sherry, lychee, pistachio

VEGA DE YUSO TRES MATAS RESERVA 2010

FIFTH COURSE

– Fine Cheese Selection –

Idiazabal, Pouligny-Saint-Pierre, Explorateur

VEGA DE YUSO TRES MATAS VENDEMIAS SELECCIONADA 2009