

THE ABBEY RESORT PRESENTS



Juan Gil

Wine Pairing Dinner

November 13, 2026

AMUSE-BOUCHE

Caviar Shortbread

Blood Orange Supreme, Drunken Currants, Nori Shortbread, Caviar

Paired with *Cantagrillos Cava - Zamora, Spain*

COURSE ONE

Duck Egg & Bone Marrow Custard

Foie Gras-Filbert Sandwich, Wine Jelly

Paired with *Shaya Verdejo - Rueda, Spain*

COURSE TWO

Veal-Stuffed Tomato

Gorgonzola Mornay

Paired with *Rosario Vera Tempranillo - Rioja, Spain*

COURSE THREE

Wild Boar & Patty Pan Squash

Wild Boar Medallion, Patty Pan Squash, Wild Mushroom Pâté

Paired with *Juan Gil Blue Label - D.O. Jumilla, Spain*

DESSERT

Basque Cheesecake

Quince, Marcona Almond-Cocoa Nib Crumble

Paired with *Juan Gil Brandy - D.O. Jumilla, Spain*

Please inform your server of any dietary restrictions or allergies.