

# ABEL BROWN

*southern kitchen / oyster bar*



*1<sup>st</sup> course:*

*Salad of Fall Squash*

*cranberries, chestnuts, molasses, mizuna*

*Rioja Madre | Graciano | Rioja, Spain*

*2<sup>nd</sup> course:*

*Skate Wing*

*roasted salsify, mussels, citrus vinaigrette, bacon, parsley*

*Avancia Cuveé de O | Godello | Valdeorras, Spain*

*3<sup>rd</sup> course:*

*Seared Pork Belly*

*Scallops, Sapelo Island clams, flageolet beans, escarole, smoked paprika*

*Black Slate | Carinena Garnacha Blend | Porrera, Priorat, Spain*

*4<sup>th</sup> course:*

*Rice Pudding Ice Cream*

*balsamic caramelized cherries, 'Polvorone' almond cookie*

*Hartley & Gibson's "Choice old Solera P.X. Sherry"*

*Pedro Ximenez | Andalucia, Spain*

