

# O R T Z I

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## IBERIAN SUPPER WITH ARTESA NAPA

Winemaker Ana Diogo-Draper

February 12, 2018

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### AMUSE BOUCHE

Truffled Eggs, Hackleback Caviar

### TAPAS COURSE

Hamachi Crudo, Piquillo Pepper, Saffron Emulsion

Tuna Tartare, Tomato Sofrito, Lavash

Ham Croquettes, Pickled Tomato, Pimenton

Ibérico Pork Brochettes, Pearl Onions, Banyuls Gastrique

Beef Albóndigas, Pipérade, Poached Egg

*Artesa Los Carneros Albariño 2016*

*Artesa Estate Vineyard Pinot Noir 2015*

### ENTREE COURSE

Smoked 21 Day-Aged Sirloin, Potato Soufflé, Cider Jus

Pork Ribs, Tolosa Bean Stew, Guindilla Peppers

Seafood Paella, Almond Picada

Asturian-Style Potatoes, Tomato Jam, La Peral

*Artesa Estate Vineyard Chardonnay 2015*

*Artesa Galatea Tempranillo-Cabernet Sauvignon 2013*

### DESSERT

Portuguese Egg Tart, Winter Fruits

*Anna de Codorníu Dulce NV\**

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CHEF: Michael Han

WINE DIRECTOR: Kimberly Milburn

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