

J. HOLLINGER'S

WATERMAN'S CHOPHOUSE

GENERACIÓN WINE DINNER

with Paula Yago Aznar, owner of the winery

Bodegas Tempore in Spain

September 26, 2023

PRELUDE

CANAPES

NV Belle Jardin

FIRST

FRESH DICED SEAFOOD CEVICHE

guacamole & plantain chips

Bodegas Tempore Independent Bubbles

SECOND

BABY HEIRLOOM TOMATO AND GOAT CHEESE TART

field cress & arugula, tarragon mustard vinaigrette

2021 Generación 76 Tempranillo

THIRD

WILD-CAUGHT CHESAPEAKE BAY ROCKFISH

julienne fennel, celery root, carrots and red pepper,
saffron mussel cream sauce

2020 Generación 50 Garnacha Blanco

FOURTH

duo of

SINGLE LAMB CHOP

with shishito peppers, grilled fairy tale eggplant,
olive tapenade

AND

GRILLED WAGYU FLAT IRON STEAK

with anchovy butter, root vegetable gratin,
bordelaise sauce

2021 Generación 73 Garnacha

2019 Generación 46 Red Blend

(Tempranillo/Garnacha)

FIFTH

HOUSEMADE CHOCOLATE TRUFFLES

2019 Generación 20 Garnacha Tinto "Old Vines"

\$130* per guest

*Tax and gratuity are included.

Experience five wines representing three generations of family.

The Generación Wines come from Bodegas Tempore. Located in the Aragón wine region in Spain, Bodegas Tempore is an organic, woman- and family-owned winery, led by Paula Yago Aznar.

Chef Jerry Hollinger crafted each course to pair perfectly with each vintage. Silver Spring Artisans and Vines' owner, Eric Platt, the importer and distributor for these wines, will also be in attendance.

Menu substitutions will be available for guests who are vegetarian or do not eat red meat or shellfish.

Unfortunately, no other substitutions are available.