



CVNE

— SPANISH WINE DINNER —

THURSDAY, SEPTEMBER 24 | 6PM

CVNE - *Compañía Vinícola del Norte de España*

@ MODERN STEAK STEPHEN AVE

HOSTED BY

DAVID PIERA

EXPORT MANAGER



— FIRST —

CVNE Monopole 2025

PAN CON ALMEJAS

*Toasted sourdough, clams, lemon butter,
baby chard salad.*



— SECOND —

Viña Real Crianza 2022

CAMPANELLI CON SALA BLACA,

*chestnut mushrooms,
young Manchego cheese.*



— THIRD —

Imperial Gran Reserva 2018

*Sous-vide Benchmark strip loin, foie grass,
caramelized onion jus, pure de patatas.*



— FOURTH —

CVNE Rosado 2024/25

CHERRY CREMA CATALANA,

dry cherry & white chocolate biscocho.

MODERN STEAK

— STEPHEN AVE —

Please note: Menu items are subject to change.

Not all ingredients are listed. Please inform your server of any allergies or dietary restrictions.