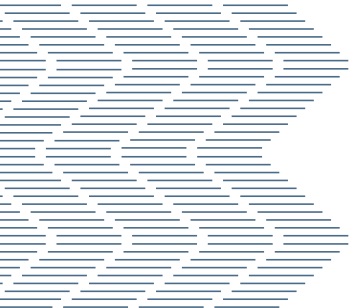




CASA PLAYA
COASTAL MEXICAN

An Evening with Ray Isle – Author of “The World in a Wine Glass” A collaboration with Chef Sarah Thompson

COURSE ONE

HOKKAIDO SCALLOP*

HONEYNUT SQUASH AGUACHILE, PERSIMMON, ASIAN PEAR

AGAVE PAIRING:

MEZCAL CHACOLO, BROCHA + IXTERO AMARILLO

WINE PAIRING:

MARC HÉBRART, CHAMPAGNE ROSÉ, MAREUIL-SUR-AÏ NV

COURSE TWO

MAITAKE MUSHROOM

MOLE BLANCO, BLACK TRUFFLE, PINE NUT

WINE PAIRING:

ENANTI, ETNA ROSSO, CONTRADA CALDERARA SOTTANA, SICILY 2021

COURSE THREE

GOLDEN TILEFISH*

GINGER, HABANERO, CHARRED CUCUMBER

WINE PAIRING:

WILLIAM FÈVRE, CHABLIS, BOUGROS, GRAND CRU, BURGUNDY 2017

COURSE FOUR

PUMPKIN TAMAL

QUESO FRESCO ICE CREAM, SPICY AGAVE, BROWN BUTTER

AGAVE PAIRING:

MEZCAL REY CAMPERO ESPADÍN “PECHUGA DE CODORNIZ”

WINE PAIRING:

ROYAL TOKAJI, NYULÁSZÓ, 6 PUTTONYOS ASZÚ, HUNGARY 2018

**Consuming raw, undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially in case of certain medical conditions.*

@casaplaya.wynnlv

