



*RioMar*  
a seafood destination

Chef Mark's Night in the  
Kitchen at RioMar

*This menu was created in  
New Orleans on St. Patrick's  
weekend for Mark's night in  
conjunction with Adolfo  
Garcia at RioMar*

*Toad in the Hole & Eggs Broullie  
w/Black Truffles*  
NV Cristalino Cava

*Duo of Tartar:  
Yellowfin Tuna/American Kobe*  
Morgadio Albarino Rias Baixas

*Salad of Seasonal Citrus and  
Vegetables*

*Three preparations of Venison:  
Rack w/Kumquat Chutney,  
Braised w/cocoa & coffee,  
Empanada w/hazelnuts and  
sultanas*  
2001 Pintia Toro (Spain)  
2001 Mauro Tudelo del Duero (Spain)

*Cheese Course:  
Manchego, Cabrales and San  
Simon*

*Local Strawberries, Creole Cream  
Cheese and Paw Paw's Honey*  
Olivares Late Harvest Monastrel (Jumilla, Spain)  
Casta Diva LH Alicante

