



Taste of Spain!

WINE PAIRING DINNER

TUESDAY, FEBRUARY 14TH 6:30 PM - TICKETS: \$50 EA.

Happy Valentine's Day!

| APPERTIF |

SEGURA VIUDAS CAVA BRUT RESERVA

| FIRST COURSE |

PAIRED WITH *Esperanza Verdejo-Viura*

Grilled Calamari

GARBANZO BEAN SALAD, FRISEE, MARINATED OLIVES, ROASTED GARLIC WITH A CHORIZO VINAIGRETTE

| SECOND COURSE |

PAIRED WITH *BODEGAS ADRIA MENCÍA "THE PILGRIMAGE"*

Serrano Ham Croquette

SHAVED MANCHEGO, PICKLED PIQUILLO PEPPERS IN A CORIANDER TOMATO AIOLI

| THIRD COURSE |

PAIRED WITH *FEDRIANI LAFFITTE SYRAH*

Gazpacho

CUCUMBER, RED ONION, BELL PEPPER, SHAVED FENNEL WITH A CILANTRO CRÈME FRAÎCHE

| MAIN COURSE |

PAIRED WITH *BODEGAS BORSAO TRES PICOS GARNACHA*

Lamb Shank

PANCETTA BRAISED SWISS CHARD, SAFFRON CANDIED YAMS AND A FIG TRUFFLE JUS

| DESSERT |

Leché Frita

FRIED CUSTARD SQUARE, CINNAMON GOAT CHEESE ICE CREAM,
STRAWBERRY COULIS, VANILLA BEAN TUILE