

Spanish Wine Dinner

April 27th

7:00

Calamares a la Tomas

Seared Squid/Potatoes/Arugula/Grapes/Capers/Black Olive Vinaigrette

“Organza,” Sierra Cantabria 2007

Gambas Al Ahillo

Shrimp Sautéed with Garlic

“Crianza,” Sierra Cantabria 2007

Chorizo Tradicional con Papas Bravas

Grilled Hand Made Sausage with Spicy Potatoes, Smoked Paprika, Saffron Aioli

“Cuvee Especial,” Sierra Cantabria 2005

Bistecca con Romesco, Cebollas Jerez, y Frijoles Blanco

Grilled Hangar Steak with Romesco Sauce, Sherried Onions and White Bean Stew

“Reserva,” Sierra Cantabria 2004

Pasamontes Manchego “a la Pesca Fresca”

Aged Manchego Sheep’s Milk Cheese with Quince, 8 Hour Tomato, Rosemary, Fennel

Pollen, Grilled Flatbread

“Gran Reserva,” Sierra Cantabria 2004

Coffee

60.00 per person