

Spain's Finest

Food & Wine Pairing Menu

SATURDAY, FEBRUARY 24TH | STARTING AT 7PM

AMUSE

Bruschetta with Serrano Ham | Tomato Salad | Cinnamon | Basil Crème | Gazpacho

PAIRED WITH

Segura Viudas Heredad Brut, Rueda's, ESP

1ST APPETIZER

Smoked Salmon Tartar | Potato Tortilla | Avocado | Crispy Mackerel

PAIRED WITH

Serra da Estrela Albarino, as Baixas, ESP

2ND APPETIZER

Grilled Branzino Fillet | Seafood Paella | Shrimp | Pulpo | Green Peas | Saffron Sauce

PAIRED WITH

Puerta Adalia Verdejo, Castilla y León, ESP

MAIN COURSE

Solomillo | Patatas Bravas | Green Asparagus | Fennel Salad | Smoked Bell Pepper - Red Wine Sauce

PAIRED WITH

La Quinta Mamba, Ribera del Duero, ESP

DESSERT

Churros | Chocolate Mousse | Cinnamon Ice Cream | Dulce de Leche

PAIRED WITH

Hidalgo Napoleon Amontillado, Andalucia, ESP

Bon Appetit



Spanish Wines: Where Heritage Meets Innovation. Crafted amidst a rich tapestry of terroirs, from the cool elegance of Rueda's to the bold richness of Ribera del Duero, and extending to the enchanting landscapes of the Rias Baixas region and the sun-soaked terroirs of Andalusia, each bottle encapsulates the soul of this diverse region.

Like a captivating story unfolding with every sip, these wines narrate a tale of meticulous craftsmanship and sun-kissed flavors. From the smooth and refined Rioja wines to the robust and intense Tempranillos of Ribera del Duero, Spain's finest wines celebrate a legacy of quality and innovation.

