

Join us for a special five-course
wine pairing dinner,
where each dish is expertly crafted to
compliment a selection of fine wines.

Thursday, June 13th • 6pm to 9pm

\$225 Per Person

Grapefruit Basil
IBERIAN PENINSULA
WINE
Dinner

On Arrival

Chef's Gift

First Course

Juve and Campa Cava Rose with *Ensalada de Pulpo*
Octopus Carpaccio

Second Course

Pazo das Bruxas Albarino with *Zarzuela de Mariscos*
Clams, Mussels, Shrimp, Calamari simmered in Tomato Wine Broth,
Saffron, Serrano Ham, Chorizo, Toasted Almonds

Third Course

Salmos Porrea Priorat with *Cachopo*
Crispy Breaded Veal Filet, Serrano Ham, Spanish Cheese

Fourth Course

Quinta Da Corte Princessa with *Chuleton*
Seared Zabuton Wagyu, Lions Mane, Papas Bravas, Lacinato Kale

Fifth Course

Taylor Fladgate 30 Year Port
Roasted Fuji Apple Custard, Filo Crisp, Salted Carmel