

Spanish Wine Dinner

TAPAS

CALIENTES

PINCHOS DE PULPO, Garlic-Herb Oil
SETAS AL AJILLO, Spicy Paprika and Garlic Oil
POLLO Y TOCINO, Basil Mayonnaise

FRIAS

TORTILLA DE PATATA, Aceitunas Picadas
JAMON SERRANO, with Pears in Port
GOAT CHEESE TOAST, Black olive Puree

MENU

ENSALADA

LATE SUMMER IN SAN SEBASTIAN

Roasted Beets (Gold, Red, Candy Stripe), Baby Arugula, Shaved Manchego
White Balsamic Syrup, Olive Oil

SOPA

SHRIMP GAZPACHO ANDALUZ

Chilled Tomato-Vegetable Soup, Sherry Poached Shrimp
Toast, Olive Oil

PRINCIPAL

PAELLA VALENCIANA

Chicken, Spanish Chorizo, Local Sausage, Pork, Seasonal Seafood
and Vegetables, Cooked with Fluffy Saffron Rice

Paella is an internationally famous dish consisting of white rice, meat, seafood, beans and vegetables (depending on the recipe) originating in the Valencian autonomous region of Spain. Spaniards view it as one of their country's national dishes.

POSTRE

FRUTAS Y CREMA CATALANA

Sweet Cream with Seasonal Fruits, Caramelized
Torch Meringue

