First Course
2016 Bodegas Borsao Rose
Pan Con Tomate
Spanish-Style Grilled Bread with Tomatoes and Roasted Vegetables
Patatas Bravas
Served with Tomate Asado Aioli (Roasted Tomato Aioli) and Salsa Verde Picante (Spicy Green Sauce)
Stuffed Cherry Tomato Cabrales
Tomato, Gorgonzola, Honey & Walnut

Second Course
2016 Bodegas Borsao Macabeo Chardonnay
Sherry Roasted Mushrooms
Sherry, Garlic and Lemon
Tortilla de Patata
Artichoke Hearts, Potato, Manchego Cheese, Red Pepper, Spinach and Romesco Sauce
Gamba
Tiger Shrimp, Sherry and Lemon

Third Course
2015 Bodegas Borsoa "Tres Picos" Gamacha
Chicken Skewer Moruno Style
Chicken, Black Pepper, Cinnamon, Cumin, Paprika red vinegar, Port Reduction
Mini Red Potato Spanish Style with Chorizo
Baby Red Potato filled with Potato, Chorizo, Garlic and Olive Oil

Fourth Course
Paella Valencia
Chicken, Shrimp, Clams and Mussels

Dessert
Emilio Hidalgo "Pedro Ximenez" Sherry
Summer Fresh Fruits and Berries with Sabayon

$49.95 per person, inclusive
Space is limited!
Make your reservation NOW at our Front Desk or call 858-534-0876.