



Friday, April 24, 2009

90.00 Plus tax and gratuity

Welcoming Reception

A selection of tapas featuring the tastes of Spain
2006 Cava, Mont Marcal Reserva, Brut

Salt Cod Carpaccio

Baccala, romesco and frisee
Albarino, Vizconde de Barrantes

Chorizo Soup

Spanish chorizo, chick peas, kale & cumin toasts
Rioja, Valdejmena

Mushroom Tart

Wild mushroom, black truffle, and valdeon cheese in a roasted corn tart with
citrus scented greens
Aicara Tempranillo Roble, Ribera del Duero

Stuffed Leg of Lamb

Slow cooked leg of lamb stuffed with Arbequina, Empeltre, and Queen Olives.
Firefly Farms goat cheese polenta, tomato jam, lamb jus
Priorat, Vina Carles

Bittersweet Chocolate Flan

Sherry caramel
Sherry, Lastau Rare Cream Superior