



COURSE I:

Tortilla a la Española -
Chef's choice of traditional Spanish omelet *

Charcuteria -
Assorted Spanish cured meats *

Pimientos del Piquillo Rellenos -
Fire roasted piquillo peppers stuffed with goat
cheese and rosemary *

Callo de Hacha -
Seared, chilled sea scallops, crispy Serrano ham,
fried arugula

COURSE II:

Croquetas de Hongos -
Risotto and mushroom croquette with truffle oil,
mushroom sauce, and shaved manchego cheese

Gambas al Ajillo -
Marinated, grilled shrimp with garlic and piquin pepper *

Chorizo al Vino -
Spicy Spanish sausage in Rioja wine sauce *

Alcachofas a la Plancha -
Pan-fried artichoke hearts with lemon-thyme aioli

COURSE III:

Fileta con Cabrales -
Beef filet served with Cabrales blue cheese sauce
and grilled asparagus

Callo de Hongos -
Pan-seared sea scallops with truffled, mushroom
compote *

Pollo Oloroso -
Grilled chicken breast with Oloroso sherry mushroom
sauce and manchego cheese mashed potatoes

Calabacitas -
Spaghetti squash sautéed with garlic, piquillo peppers,
asparagus, fresh basil, and shaved manchego cheese *

COURSE IV:

Chocolava -
Chocolate cake with crème anglaise and chocolate sauce

Helado Turrón
Turrón and almond ice cream with traditional Spanish
almond cookies

gluten free *

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