



## Spanish Wine Prix Fixe

### A Six Course Tasting Menu

*Saturday, August 17<sup>th</sup> 2019*

#### Piquillo Chile Relleno

Campo di Montalban cheese, chickpea puree, Morcilla sausage

*Pazo Barrantes Albarino Rias Baixas 2016*

#### Grilled Octopus

Potato omelet, paprika oil

*Ontanon Clarete Rosado, Rioja 2016*

#### Salad of Chef's Garden Tomatoes

Goat cheese sourdough crostini, Serrano ham, 'gazpacho' dressing

*Beronia Reserva, Rioja 2014*

#### Pan Seared Ahi Tuna

'Paella' croquettes, blistered baby carrots & beans, sofrito sauce

*Torres Celeste Crianza, Ribera del Duero 2015*

#### Lamb Loin Medallion

Polenta cake, roasted baby summer squash, mixed olive tapenade

*Fuentes Finca el Puig, Priorat 2010*

#### Almond Flan & Macerated Local Peaches

*Tortas de Aceite*

*Segura Viudas Brut Cava*

\$48 per person

\$69 with wine pairings

(tax and gratuity not included)