



“Taste of Spain” Wine Dinner

Wednesday, July 22, 2009

Reception at 6:30 P.M

Dinner at 7:00 P.M

RECEPTION

Chef Jason Dady and Staffs’ Seasonal Hors ‘d Oeuvres
Cristalino - Cava (Brut and Rose)

FIRST COURSE

“Ajo Blanco”: Almond, Garlic and Grapes Gazpacho
Esperanza Verdajo - Viura

SECOND COURSE

Braised Rabbit and Scallion Croquettes with Romesco Sauce and Aioli
Salneval - Albarino

THIRD COURSE

“Deconstructed” Paella with Grilled Shrimp and Roasted Tomato Coulis
Valdemar Madurana - Tempranillo

FOURTH COURSE

Slow Roasted Beef Tenderloin with Cabrales Blue Cheese and Smoked Mashers
Conde de Valdemar Reserva - Rioja

DESSERT

Dark Chocolate Torte with Olive Oil, Valencia Oranges and Sea Salt
Sandeman - Madeira

\$60 Per Person plus 18% Gratuity
\$75 Per Person for “Double Wine”