

SPANISH INSPIRED MENU

FIRST COURSE

Catalan Salad of Watercress, Frisee, Marcona Almond, Valencia Orange, Manzanilla Olives, Roasted Garlic & Pedro Ximenez Sherry Vinaigrette

Honey Crisp & Granny Smith Apple & Manchego Salad with Chives, Basil & Arugula Lemon Vinaigrette

Beefsteak Tomato Salad with Red Onion, Petit Herbs & Sliced Kalamata Olives
Sopa De Jamon Iberico, Acorn Fed Ham Bone Broth with Tomato & Garlic Toast

MAIN COURSE

Mary's Organic Chicken Breast, Castelvetrano Olive & Piquillo Pepper Relish, Glazed Baby Carrots & Toasted Cumin-Orange Emulsion

Pan Roasted Striped Bass, Confit of Leek & Yukon Gold Potatoes, Catalanian Romesco Sauce

Paella de Gambas, Saffron Infused Short Grain Rice, Peas, Piquillo Peppers, Sant Barbara Spot Prawns

Baked Cod with Spring Vegetables, Parsley Crusted Yukon Potatoes & Sauce Vizcaina

Bistec N.Y. Striploin with Caramelized Spanish Onions & Cremini Mushrooms, Sauteed Greens & Amontillado Sherry Emulsion

DESSERTS

Torte San Domingue, Flourless Chocolate Cake, Chocolate Cremeux, Chocolate Mousse

Tarta de queso de cabra y limón, Lemon Curd, Goat Cheese, Seasonal Berries

Barra De Fresa y Membrillo, Shortbread cookie, Quince Paste, Fresh Strawberries

Pastel De Almendras Almond Cake, Clementine Compote, Elderflower Cream

Saffron Creme Caramel, Custard, Saffron Caramel, Poached Pear

Pila Caida De Ron, Canela, café, Coconut Cookie, Rum Custard, Cinnamon Cream, Coffee Gelee

**Pricing is based on current Market Price. Market Price reflects the current cost of sourcing the freshest, highest-quality ingredients to ensure exceptional flavor and support sustainable practices.*