

globe **Spanish Grapes** BISTRO Wine Dinner

April 27, 2016. 6:30 PM

Canapés & Reception Wines

Amuse Bouche

FIRST **Escalivada**

Charred Eggplant, roasted peppers, mackerel escabeche, sourdough crisps, olive oil

SECOND **“Paella”**

Saffron rice broth, Fogo cod & snow crab, mussels, shrimp, puffed rice, aioli, parsley

THIRD **Pulpo Gallego**

Grilled octopus, smoked paprika emulsion, potato puffs

FOURTH **Cochinillo Asado**

Charcoal roasted suckling pig, carrots, orange, burnt onion, morel mushrooms, spring herbs

FIFTH **Queso**

A selection of fine Spanish cheese with accompaniments

Mignardises

\$75 per guest (plus taxes & gratuities)
Includes all wine pairings and reception wines
Wine pairings will be available shortly

Executive Chef
Dan Sanders

Wine Pairings Presented by
Barry Brown
President, Spanish Wine Society

Spanish Grapes Filmmaker
Zev Robinson