

# “1<sup>ST</sup> CLASS TOUR OF SPAIN”

## FIRST COURSE

### **BANDEJA DE TAPAS**

SERVED ON A LARGE PLATTER FOR SHARING; WITH CROQUETAS DE JAMON, EMPANADAS DE CHORIZO, ALBONDIGAS CASERAS, AND TORTILLA ESPANOLA

### **PLATO DE QUESOS**

A DELIGHTFUL ARRAY OF SPANISH CHEESES SERVED WITH FIGS, RAISINS, AND PINE NUTS

## SECOND COURSE

(CHOOSE ONE OF THE FOLLOWING)

### **Ensalada De La Casa**

SEASONAL ARTISANAL GREENS WITH CHAMPAGNE VINAIGRETTE, FRESHLY ROASTED ALMONDS AND CHAMPAGNE PLUMPED RAISINS.

OR

### **ENSALADA DE TOMATE**

FRESH TOMATO WEDGES WITH MAHON CHEESE AND FRESH MINT TOSSED IN FIG BALSAMIC REDUCTION

## THIRD COURSE

TO BE SERVED FAMILY STYLE  
(CHOOSE ONE OF THE FOLLOWING PAELLA'S)

### **PAELLA FABULOSA**

PAELLA RICE COOKED WITH SQUID, OCTOPUS, MUSSELS, CLAMS, SHRIMP, LOBSTER TAILS, AND CHICKEN.

### **PAELLA VALENCIANA**

FOR MEAT LOVERS, THIS PAELLA HAS PREMIUM BLACK ANGUS TENDERLOIN, BRAISED OXTAIL, CHICKEN, SPANISH CHORIZO AND SNAILS.

### **PAELLA ROJA**

PAELLA RICE COOKED WITH SHRIMP, LOBSTER TAILS, CHORIZO, CHICKEN, AND FLAVORED ROASTED PIMIENTOS.

### **PAELLA NEGRA**

PAELLA RICE COOKED WITH CHICKEN, SHRIMP, CALAMARI, MUSSELS, AND ROASTED PIMIENTOS SEASONED WITH SPECIALTY SPICES AND NATURAL SQUID INK.

## FOURTH COURSE

SPANISH FLAN

**\$55.00++ PER PERSON**

++=20% SERVICE CHARGE AND 6.5% TAX