

TAPAS: A TASTE OF SPAIN

Mix and match the below items to suit your tastes and preferences.

Cheese & Charcuterie

A medley of the following:

- Manchego
- Jamon Serrano
- Chorizo
- Panache of Fresh Fruit & Berries
- Assorted Dried Fruits & Nuts
- Hummus Trio with Herbed Pita Chips
- Citrus Marinated Olives

Soup

- Gazpacho
- Bouillabaisse

Salad

- Shaved Brussel Sprouts with Apples, Pomegranates Bacon, Caramelized Walnuts, & Maple Cider Vinaigrette
- Caesar Salad with Marcona Almonds, Pickled Red Onions, & Shaved Manchego

Bread

- Pan con Tomate
- Flatbread with Roasted Pears, Jamon Serrano, Arugula, Manchego, & Crusted Pistachios
 - Drizzled with Port Wine Reduction

Vegetables

- Crostini of Sautéed Wild Mushrooms with Truffle Oil, Garlic, & Caramelized Onions
- Risotto Croquettes with Jamon Serrano & Passion Fruit Coulis
- Patatas Bravas with Salsa Brava
- Grilled Asparagus with Lemon Aioli
- Roasted Piquillo Peppers with Extra Virgin Olive Oil & Aged Balsamic

From the Farm

- Grilled Lamb Chops with Salsa Verde or Lemon Mint Pesto
- Grilled Hangar Steak with Chimichurri, Roasted Fingerling Potatoes, & Truffle Oil
- Albondigas: Beef & Lamb Meatballs with Sauce Romesco
- Roast Lemon Chicken with Olive Tapenade

From the Sea

- Garlic Shrimp Sautéed with Lemon, Butter, Olive Oil, White Wine, & Fresh Herbs
- Tuna & Yellowtail with Avocado, Mango, & Crispy Plantains
- Crabcakes with Fennel Slaw, Pomegranates, & Mango Coulis
- Calamari, Lightly Dusted & Flash Fried, Served with Tomato Coulis & Citrus Aioli

Paella

- Seafood Paella
 - Shrimp, Clams, Scallops, Mussels, & Saffron Rice with Andouille

Dessert

- Churros with Chocolate Dipping Sauce
- Roasted Pineapple with Aged Rum, Honey, Cinnamon, & Vanilla Ice Cream
- Poached Pears with Port, Cardamom, Pistachios, & Cinnamon Ice Cream
- Coconut Ice Cream or Mango Sorbet with Raspberry Coulis & Chocolate Biscotti