



*Lustau Spanish Wine Dinner
January 28, 2024*

PASSED HORS D'OEUVRES

Pan Con Tomate with Jamon Iberico

*Ciabatta * Garlic*

Fried Manchego Cheese

Membrillo

Cocktail Pairing:

Lustau Vermut Cocktail

Jerez de la Frontera, Spain

AMUSE

Spanish Tortilla with Romesco

*Potato * Onions * Red Peppers * Almonds*

Cocktail Pairing:

Lustau Vermut Cocktail

Jerez de la Frontera, Spain

FIRST

Mussels Escabeche Toast

*Piquillo Peppers * Marconas * Sherry Soaked Golden Raisins*

Wine Pairing:

Venus la Universal "La Solucio" Rosa

Montsant, Spain

SECOND

Seafood Fideua with Allioli

*Fideo Pasta * Grilled Octopus * Shrimp * Bay Scallops * Spanish Chorizo*

Wine Pairing:

Venus la Universal “Dido” Blanco

Montsant, Spain

THIRD

Smoked & Braised Lamb Shank with Sherry & Honey

*Smoked Paprika * Cumin * Onions*

Patatas Bravas

Spicy Garlic Tomato Sauce

Blistered Baby Bell Peppers

*Olive Oil * Parsley * Lemon Zest*

Wine Pairing:

Venus la Universal “Dido”

Montsant, Spain

DESSERT

Almond Panna Cotta with Saffron Gelee & Red Pepper Jam

Almond Angel Cookie

Wine Pairing:

Lustau “East India” Solera Sherry

Jerez de la Frontera, Spain

MENU SUBJECT TO CHANGE