



and



PRESENT...

A Spanish Wine & Tapas Tasting

Wednesday, November 11, 2009 • 6:30pm

FEATURED WINES

- *Tio Pepe Fino Sherry, Jerez*
- *Elyssia Pinot Noir Brut, Penedes*
- *Orballo Albarino 2008, Rias Baixas*
- *Alma de Blanco Godello 2008, Monterrei*
- *Dominio de Heredia 2006, Rioja*
- *Felix Callejo Cuatro Meses en Barrica 2007, Ribera del Duero*
- *Lealtanza Seleccion Especial Reserva 2001, Rioja*

COLD HORS D'OEUVRES STATION

Antipasto Assortment, Selected International & Domestic cheeses & crackers, assorted spiced nuts, marinated olives, stuffed green olives, and Wild Mushroom Confit

CARVING STATION

Beef Tenderloin with Cabrales cheese & Roast Pork Tenderloin with an apple glaze

CHEF ATTENDED PAELLA STATION

Traditional Spanish Paella & Lobster Paella

CHILLED TAPAS STATION

Mussels Salad with tomato vinaigrette, Chilled Seafood Salad, Traditional Spanish Gazpacho, and Apple Salad with Murcia cheese and toasted walnuts, and Galician-Style Lobster Salad

BUTLER-PASSED HOT SELECTIONS

Catalan-Style Flat Bread, Eggplant Rollatini, Garlic & Olive Oil Shrimp Skewers, Serrano Ham & Chicken Fritters, Lamb Chops with Honey Aioli, Brussels Sprouts with Serrano Ham, Crabmeat Stuffed Cherry Tomatoes, Grilled Scallops with Favas & Morels, Chimichuri Beef Brochettes, Tomato Toast with Ham, Meatballs with Roasted Peaches, and more

DESSERT STATION

Figs with Spanish Ham, Traditional Spanish Flan, Oranges Soaked in Red Wine, Watermelon & Tomato Skewers, Roasted Fruit Compote and more

\$60.00 Per Person, All Inclusive
Reservations Required (860) 289-7929