

Essence of España

\$150/Person



SHARING PLATES

CHEESE & JAMÓN

Chef's Selection of Spanish Cheeses | Dry Cured Spanish Ham

Wine Pairing: Murviedro, Cava

AMUSE BOUCHE

WHITE ANCHOVIES

Crispy Crostini | Caper & Olive Aioli

Wine Pairing: Murviedro, Cava

APPETIZER

SHRIMP TARTARE

Green Apple Vinaigrette | Basil & Mango

Wine Pairing: Murviedro, Chardonay

MAIN COURSE

BLACK COD

Sour Dough | Caper & Tomato | Chickpea Fritter

Wine Pairing: Lo Alto, White Grenache

Or

PINK PEPPER DUSTED VENISON

Roasted Carrot & Beets | Celeriac | Girolle

Wine Pairing: Murviedro, Monastrell

Or

MANCHEGO & MANGO STUFFED CHICKEN

Spanish Potato Tortilla

Wine Pairing: Lo Alto, White Grenache (Garnacha Blanca)

DESSERTS

CREMA CATALANA

CHURRO ICE CREAM SANDWICH

SHERRY STRAWBERRY SHORTBREAD

Wine Pairing: Inniskillin, Vidal Icewine



For reservations visit us on OpenTable
or call 905-415-7611. Salud! See you there.