

# Sunday Wine Supper

## February's Theme: Spain

Every month our chef and wine director create a three-course wine paired dinner featuring food and wines from different regions. The menu will be offered every Sunday.

DINNER WITH PAIRINGS \$50

DINNER WITHOUT PAIRINGS \$30

*select one item from each category:*

### STARTER

**PEAR SALAD** *mixed greens, crushed marcona almonds, cabrales crumbles and sherry vinaigrette*

Wine: Paca y Lola Albariño . Rias Baixas '10 (60z)

OR

**SERRANO HAM** *shaved roncal, quince paste and crostini*

Wine: 1+1=3 Cava Brut . Penedès NV (60z)

### ENTRÉE

**'PAELLA STYLE' RISOTTO** *dried chorizo, salmon, mussels, clams, pulled chicken, roasted red peppers and saffron*

Wine: Belezos Crianza . Rioja '07 (60z)

OR

**LAMB CASSEROLE** *potatoes, green peppers, pearl onions, rosemary, paprika and parsley*

Wine: Closa Batlet 'Black Slate' . Gratallops, Priorat '08 (60z)

### DESSERT

**CABRALES CHEESECAKE** *with sherry syrup*

Wine: Gonzales Byass 'Solera 1847' Oloroso Dulce . Jerez NV (3oz)

*All Items Are Available À La Carte*

no substitutions please

\*According to our good friends at the health department, raw or undercooked animal product may increase your risk of food borne illness, especially if you have certain medical conditions.