

SPAIN

AMUSE-BOUCHE

Grilled Hand Made Tortilla Stuffed with Herbed Chorizo and Black Bean Tomato Aioli

FIRST COURSE

Salmorejo (Cold Soup)
Oven Roasted Ripe Tomato Pureed with
Sherry and Olive Oil Topped with Spanish Cured Ham
Fresh Herb and Cilantro Garnish

MAIN COURSE

Arroz Con Pollo
Pan Seared Chicken Breast Supreme Stuffed with Creamy Saffron Rice and Peas
Roasted Sweet Corn and Garlic Buttered Broccolini
Pan Jus

DESSERT COURSE

Crema Catalana con Leche Frita Rich and Creamy Custard with Caramelized Crunchy Sugar Topping Sweet and Rich Classic Spanish Milk Dessert Dusted with Cinnamon