

Wine and Dine Wednesday Spain

February 20, 2013, 6:30 pm

Appetizer

Spanish Omelet
olive oil poached potatoes and onions,
creamy egg custard
Herencia Altes Garnatxa Blanca 2011

Second

Spanish Ham and Olives thinly sliced Spanish ham and marinated olives Lafage Cote Est Blanc

Main

Paella mixed vegetables, chicken, pork, mussels, shrimp, and saffron **Evodia 2009**

Dessert

Flan
vanilla custard and fresh caramel sauce
Michel Gassier Cercius Rouge 2010

\$27.50 per person, plus tax and gratuity
No Substitutions