

A HISTORY OF THE CULTURE AND CUISINE OF SPAIN

TAPAS

This is widely considered to be a transition meal from lunch to dinner. Locals will argue as to the beginnings of the traditional, but few will argue its cultural value. Tapas comes from the word tapar, which means to top or cover. A slice of Serrano ham or Manchego cheese was served "on top" to keep dust and flies out of one's Sherry wine. Widely recognized as "small plates", they are means to drink and enjoy company of friends. In some towns like Granada, tapas is a complimentary item given away at local bars.

Our selections have covered Spain coast to coast and include Idiazabal cheese produced from only two specific breeds of sheep. Roasted tenderloin is topped with Cabrales cheese, which rivals that of Roquefort, Gorgonzola and Stilton. Piquillo peppers are stuffed with goat cheese and served as small bites.

SOPA

The Asturian region is well-known for their large beans. This version holds true to the traditional with large chunks of Chorizo, a somewhat spicy Spanish sausage and Morcilla, an authentic blood sausage.

ENSALADA

The salad course celebrates two of the most distinctive Spanish contribution to the food world, Serrano ham (Prosciutto, Spanish-style) and Manchego cheese. The salad is presented simply topped with sweetened Sherry vinegar and Arbequina olive oil.

SEGUNDO PLATO

The main course choices illustrate the flexibility and depth of Spanish cuisine. Seafood is a staple food item for the coastal regions. The shrimp is simply cooked in a spicy tomato sauce and can be served as a main course or a tapas. Spain has a love affair with the pig and apple orchards are plentiful. So, we have paired these two wonderful flavors together.

POSTRE

Spain is known for having some of the most special honey in the world. The honey comes from bees that pollinate chestnut trees. The flavor is distinctly nutty and is the featured item served in the ice cream and lightly drizzled over the plate.

BUEN PROVECHO!



TAPAS

CEBOLLA CARAMELIZADA CON EL QUESO DE IDIAZABAL

Caramelized onion with idiazabal cheese

PIMIENTAS DE PIQUILLO RELLENAS CON QUESO DE CABRA

Piquillo peppers stuffed with goat cheese

FILETE ASADO CON EL QUESO DE CABRALES

Roasted tenderloin with cabrales cheese

"CHUPA CHUPS" DE CHORIZO

Chorizo lollypops

SOPA

FABADA ASTURIANA

Asturian Bean Stew

Traditional bean stew from the Asturian region of Spain. Our version remains true to the region by using both Chorizo and Morcilla sausages.

ENSALADA

MELÓN, SERRANO, ENSALADA DE MANCHEGO CON ARUGULA

Cantaloupe, Serrano ham and young Manchego cheese served with arugula and drizzled with sweet sherry vinegar and Arbequina olive oil

SEGUNDO PLATO

GAMBAS PAÇO ALCALDE

Shrimp with Spicy Tomato

Extra large shrimp simmered in a tomato sauce laced with guajillo peppers

o

SOLOMILLO ASADO CON MANZANAS

Pork Tenderloin with Apples

Center-cut pork tenderloin, slow-roasted and served with tart and sweet apple compote
con

ESPINACAS A LA CATALANA

Catalan Spinach

Spinach sautéed with pine nuts and raisins, a taste of the Catalan region

PATATAS CON AJO Y PEREJIL

Potatoes with Garlic and Parsley

Chateau cut potatoes fried with fresh garlic, parsley and fruity Spanish olive oil

POSTRE

QUESO DE CAMEROS Y PASTELES DE APPLE CON HELADO DE LA MIEL

Fresh goat's milk cheese and apple pastries served with honey ice cream

Italian Luncheon: April 22

Signature regional preparations served with contemporary flair.