

# Southern Mediterranean

## *Wine Dinner*

Featuring Wines of Spain and Portugal

### APERITIF

*Calçada Sparkling, Cuvée Prestige, Vinho Verde, Portugal*

### 1ST COURSE

#### CHARCUTERIE BOARD

selection of Spanish meats and cheeses | dried fruits | clover honey  
comb | artisanal savory cookies

*Ethereo Albariño 2024, Rias Baixas, Spain*  
*Gutierrez Colosia Fino En Rama Sherry, Jerez, Spain*

### 2ND COURSE

#### SPANISH BRANZINO

crispy branzino | farro salad | piri pir spiced tomato & sweet pepper relish |  
chorizo oil | lump crab fondue

*Quinta do Paral, Colheita Seleccionada Branco 2019, Alentejo, Portugal*

### 3RD COURSE

#### SPICED PORK BELLY

chili spiced pork belly | aji amarillo aioli | crispy baguette | lime pickled  
onion | micro cilantro

*Urbina Seleccion 2000, Rioja, Spain*

### 4TH COURSE

#### PAELLA

paella with chicken & jumbo prawns | grilled bread | olive oil | herbs

*Quinta do Paral, Estate Tinto 2021, Alentejo, Portugal*  
*Gutierrez Colosia Oloroso Sherry, Jerez, Spain*

### DESSERT

#### APRICOT FRANGIPANE TART

shortbread tart shell | almond frangipane | apricot | honey  
crème fresh | pistachio crumble

*Gutierrez Colosia Moscatel Sherry, Jerez, Spain*  
*Casa de Santa Barbara 10 Year Tawny Port, Douro, Portugal*

Ask about menu items that are cooked to order or served raw. Notice: consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.