



Number 13

11th Anniversary



A SPANISH FEAST WINE DINNER

TUESDAY, DECEMBER 10, 2024, 6PM

-TAPAS TEMPTATIONS-

- ◇ 100% IBERICO SUCKLING PIG, SEGOVIA GRAVY ◇—
- ◇ SAN SEBASTIÁN CROQUETA, IBERICO PORK “CARRILERA”, FONTINA CHEESE, BRAVAS AIOLI ◇—
- ◇ BROILED HALF SHELL EAST COAST OYSTER “AL AJILLO” ◇—
- ◇ SPANISH GARLIC BUTTER, VALENCIA’S SERRANO HAM, MANCHEGO CHEESE ◇—
- ◇ COD & CARAMELIZED CROQUETA, CITRUS AIOLI ◇—



NV GRAMONA CORPINNAT IMPERIAL, PENEDÈS, SPAIN

-1ST COURSE-

CARABINERO EN CROÛTE & BACALAO NEGRO

SPANISH RED CARABINEROS / BUTTER PUFF PASTRY / BLACK COD / PAMPLONA CHORIZO BISQUE / SPANISH PAPRIKA TAPIOCA PEARL CRACKER / FINES HERBES OIL / CRISPY GREENS



2022 PAZO DE SEÑORÁNS ALBARIÑO, RÍAS BAIXAS, SPAIN

-2ND COURSE-

SPANISH PORK STEW

FERMIN’S IBERICO SECRETO / IBERIAN PORK BELLY / PIQUILLO PEPPERS / BUTTERNUT SQUASH / WHITE & PINTO BEANS / SPANISH CHORIZO SORIA / IBERICO DE BELLOTA COPPA CRISP / MICRO PEA TENDRIL



2020 CLOS ERASMUS "LAUREL" GARNACHA, PRIORAT, CATALONIA, SPAIN

-3RD COURSE-

CATALÁN STEAK & GALICIAN OCTOPUS

SIR HARRYS CITRUS AUSTRALIAN STRIP / BROILED SPANISH OCTOPUS / PAELLA VALENCIANA / ALISTADO MEDITERRANEAN SHRIMP REDUCTION / BOMBA RICE / CANARIAN MOJO VERDE / PANCETA IBERICA



2021 AALTO TEMPRANILLO, RIBERA DEL DUERO, SPAIN

-4TH COURSE-

SPAIN SPONGE ARBEQUINA EVOO & PISTACHIO

SPANISH OLIVE OIL CAKE / PISTACHIO PRALINE / MERINGUE CRIPS / EVAPORATED MILK & PISTACHIO REDUCTION / MEMBRILLO & BERRY COMPOTE / CREMA CATALANA GELATO / CARAMEL SAUCE / PISTACHIO ASHES



2008 BLANDY’S SERCIAL MADEIRA, MADEIRA, PORTUGAL

\$313 PER PERSON (TAX AND GRATUITY INCLUDED)