

Basque, Spain Vineyard Dinner Menu

Each course will be paired with a complementary wine selection

First Course

Tapas Samper

Green Olives and Manchego Cheese; Chorizo Croquette;
Shrimp in Spicy Garlic Sauce and Saffron Aioli

Second Course

Traditional Shellfish Paella

Third Course

Mixed Greens with Idiazábal Cheese, Marcona Almonds, Apples and
Sherry-Shallot Vinaigrette

Fourth Course

Bacalao

Salted Cod with Piquillo Peppers, Serrano Ham, Green Olives and
Saffron Seafood Broth

Fifth course

Grilled Lamb Chop with Patatas Bravas (spicy potatoes traditional of the
Basque region) and Salsa Verde

Dessert

Traditional Vanilla Flan with Cinnamon Churros
Garnish of Passion Fruit Rice Pudding

Menu is subject to change