



Menu #2: Paella Dinner

***Choice of two***

**Madrid Platter**

Serrano jamón, Principe bresaola, Spanish chorizo, port mustard, Manchego, caper berries

**Spanish Olives and Toasted Almonds**

Citrus marinated olives, coriander spiced almonds

**Bacon Wrapped Dates**

Medjool dates wrapped in bacon, pickled red onion, balsamic reduction

***Choice of three***

**Queso Azul**

Fallen Valdeon blue cheese soufflé, seasonal fruit compota, port wine syrup

**Green Beans and Harissa**

Pan roasted green beans and tomatoes, pinenuts, harissa

**Wild Mushrooms & Jamon**

Sauteed seasonal mushrooms, Serrano ham and Xeres reduction

**Croquetas de Papas**

Crispy horseradish-potato croquettes, smoked tomato jam, Cotija cheese

**Ensalada con Pato**

Warm duck confit spinach salad, crispy onions, walnuts, guava-sage vinaigrette

***Choice of Paella***

Choice of Vegetable, Seafood, Meat or Mixed Paella

***Choice of two desserts off our dessert menu***

**\$40 per person**

**\*All Food Served Family Style**

**\*Total Does Not Include 10% Tax and 18% Gratuity**