

Tasting Thursday
July 15, 2010

Appetizers

Gazpacho

chilled tomato soup, served with house made pork rinds

Farm Greens

pequillo peppers, apricots, zucchini, olives, manchego cheese, sherry vinaigrette

Prince Edward Island Mussels

steamed with cava, parsley and chorizo, served with garlic rubbed toast

"Patatas Bravas"

pan fried potatoes, with cayenne, smoked paprika and rosemary. side of garlic aioli

Mains

Grilled Spanish Mackerel

smoked corn, snow peas, pequillo peppers, cilantro and roasted tomato vinaigrette

Paella

rice, chicken, chorizo and shellfish cooked in a saffron scented broth

Grilled Merquez Sausages

lentils, fingerling potatoes, green olives, salsa verde

Roasted Indiana Duck Breast

fava beans, red pearl onions, fennel and orange zest with romesco sauce