

Zoës

Tastes and Flavors of Spain

January 30th, 2012

Reception

Assorted Tapas

Jamon Serrano, Chili Shrimp, Manchego Croquettes,
Anchovy Stuffed Olives

Segura Viudas 'Heredad', Brut Reserva Cava

Course One

Lightly Fried Calamari

Lemon Aioli, Sweet Peas, Cilantro

2010 Paco & Lola Albariño, Rias Baixas

Course Two

Paella Inspiration

Chorizo, Chicken, Shrimp, Clams and Mussels

2006 Campo Viejo Rioja Reserva

Course Three

Grilled Skirt Steak

Patatas Bravas, Spicy Tomato Sauce, Goat Cheese

2008 Rívola Sardon De Duero

Dessert

El Bostock

Sherry and Coffee Drenched, Raisins, Caramel Anglaise

Bodegas Osborne Pedro Ximenez, Jerez Xeres Sweet Sherry