

# Iberian Region

WINE DINNER

6:30 pm Reception

7:00 pm Dinner

\$85 person

RESERVATIONS

(626) 395-8282

## Reception

tapas and Iberico ham carving station

*Reserva Blanc de Blanc, Naveran, Cava Brut, Penedes*

*Vinho Verde, Enocostas do Lima, Portugal, 2008*

*Tinto, Bodegas Aldeanueva, Cortijo III, Rioja, 2008*

## Dinner

AMUSE BOUCHE

JAMON SERRANO

ajo blanco, pignones, tomato jam

*Berroia, Bizkaiko Txakolina, 2008*

PORK AND CLAMS

piri piri, sheeps milk cheese, pimenton

*Albariño, Palacio de Fefiñanes, Rías Baixas, 2008*

SEARED CODFISH

crab risotto, broccolini, chorizo foam, sofrito

*Garnacha, Vinos Sin-Ley, G3, Terra Alta, 2006*

LAMB TWO WAYS

lamb chops, confit, fingerlings with bacon,

sunchoke coulis, asparagus, port sauce

*Tempranillo, Astrales, Ribera del Duero, 2006*

FRIED CUSTARD

dark chocolate, sangria sorbet, orange crème anglaise

*Dulce Moscatel, Silvano Garcia, Jumilla, 2005*