



# Paella, Tapas & Pours!

06.28.26

## Course 1:

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### Grazing Table:

*a self-serve spread to open the evening*  
jamón ibérico, spanish chorizo, manchego  
cheese, marinated olives

#### Pairing

red wine sangria

## Course Two:

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*plated service*

### Mediterranean Salad

mixed greens, cucumbers, olives, mint  
cucumber dressing

### Croquetas de Jamón

croquetas de jamón, calabrian pepper aioli

#### Pairing

morgadio

albarino

riaz baixas, spain

## Course Three:

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*meet the chef at the paella station*

*guests are invited to visit the station and receive  
their handcrafted paella*

# Paella Mixta

prawns, clams, mussels, chorizo, chicken, pork belly,  
mixed vegetables, saffron, bomba rice, lobster stock

#### Pairing

clos de las siete

red blend

mendoza, argentina

## Dessert:

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### Churros

warm churros, chocolate dipping sauce

some entrées may contain raw or undercooked meats, poultry, seafood,  
shellfish, or eggs, which may increase the risk of foodborne illness. not all  
ingredients are listed; please inform your server of any allergies.

\$90 per person (tax & gratuity not included)