



Paella. Tapas & Pours!

09 . 10 . 25

Reception:

grazing table:
a self-serve spread to open the evening

TUNA TARTARE CORNETS

ahi tuna tartare, savory cone, guindilla peppers

FORMAGGI & SALUMI

charcuterie and cheese

pairing

Red Wine Sangria

Course Two:

plated service

PATATAS BRAVAS

roasted potatoes, arrabbiata sauce, aioli

GAMBAS AL AJILLO

mediterranean prawns, garlic, olive oil, focaccia

CRAB CROQUETTES

dungeness crab meat, calabrian aioli

pairing

2023 Morgadio Albarino Riaz Baixas, Spain

Course Three:

meet the chef at the paella station

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

Paella Mixta

by Chef Rodrigo Gamboa

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

pairing

2020 Gomez Cruzado Rioja Haro, Spain

Dessert:

ORANGE CANNOLI

mascarpone cream filling

pairing

mocha espresso martini

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.