

# Spanish Valentine

Thursday, February 14, two seatings at 5 & 8pm

## Tapas

Roasted Marinated Mushroom, Pit Ham Skewer with Garlic Aoli

Marinated Cheeses with Kalamata Tapenade Bruscetta

*Chef's Pairing:* **Columbia Valley Sauvignon Blanc**

## Ensalada de Tomate

Roasted Tomatoes, Green Peppers & Sweet Onions, dressed with Red Wine Vinaigrette,

Olive Oil & Sea Salt

*Chef's Pairing:* **Columbia Valley Merlot**

## Entrante

Paella de Mariscos (Medley of Shrimp, Chicken, Sausage and Mussels with slow cooked Saffron Rice)

*Chef's Pairing:* **Joe Dobbles Pinot Gris**

Estofado de Cordero (Slow Cooked Lamb Shank with Seasonal Vegetables)

*Chef's Pairing:* **Eola Hills Pinot Noir**

Tortilla Espanola (Spanish Omelet over Braised Kale with Fresh Pico de Gallo)

*Chef's Pairing:* **Duck Pond Chardonnay**

## Dulce

Flan con Caramelo Chipotle (Vanilla Custard with Chipotle Caramel Sauce)

Torta de Chocolate (Rich Flourless Chocolate Torte with Chipotle Caramel Sauce)

## Cocktail Especiales

**Lavender Rose Martini** House Infused Lavender Gin, Rose Infusion, Fresh Lime

**Passionfruit Royale** Vodka, Passionfruit, Lime, shaken & floated with Champagne

**FireWorks Brandy Alexander** Korbel, Creme de Cocoa, Fresh Cream