



# JULY 21, 7PM SPANISH DINNER featuring suckling pig

## LAMB CARPACCIO

Coffee rubbed & shaved paper thin with dates & figs.  
Paired with the bodyliscious Yonna, a blend of  
tempranillo & garnache

## CHILI RUBBED SCALLOPS

Served with a mango saffron buerre blanc, crispy  
Iberico ham, roasted heirloom tomatoes & capers.  
Paired with Shaya verdejo

## BRAISED ARTICHOKE HEARTS

Braised in olive oil & lemon juice with heirloom tomatoes.  
Paired with the delightfully metallic Estrella Damm

## SUCKLING PIG

The moment we've all been waiting for,  
locally raised & internationally acclaimed.  
Served with a flight of sherries

## CHEESE PLATE

End the evening in a truly Spanish fashion with an array of  
cheeses; Cabrales, Cabra al Vino, San Simon & Manchego.  
Amazing with Casta Diva Cosecha Miel, Muscat