

# spanish

wine ovation dinner

by executive chef ron de guzman

wines presented by sky cameron

tuesday, september 28, 2021

## amuse bouche

'BOQUERONES + BACALAO'

cured spanish anchovy salt cod fritter

*vins el cep 'gelida' cava brut gran reserva*

*penedes, spain 2015*

## i. first

'SPANISH TORTILLA'

island egg, potato, red bell pepper coulis,

applewood smoked bacon powder

*bodegas muga 'rosado'*

*rioja, spain 2019*

## ii. second

'OCTOPUS'

yukon potato, olive oil powder,

smoked paprika foam, olive puree

*la caña albariño*

*rias baixas, spain 2020*

## iii. third

'PORK TWO WAYS'

braised shoulder and sous vide tenderloin,

root vegetables, island honey,

fried spanish chorizo, red potato 'hash'

*sierra cantabria crianza*

*rioja, spain 2016*

*bodegas triton tinta de toro*

*toro, spain*

## iv. dessert

by pastry chef cainan sabey

'MARCONA ALMOND SHORTCAKE'

smoked cinnamon vanilla bean ice cream pop,

salted caramel ganache, hawaiian honey crumble,

cinnamon lace tuile



dinner - 65

wine pairing - 35