

OLD YORK CELLARS

3 COURSE WINE PAIRING - \$49/pp

1st Course (*Choose one dish + one dry, or sweet wine*)

Potato Leek Soup	Vidal Blanc or King DMC White
Serrano Ham Croquettes	King DMC Red or Apple White
Tortilla Española	Vidal Blanc or King DMC White
Meatballs <i>w/ Rice</i>	Cab. Sauv. or Blackberry Reserve
Charcuterie Sampler <i>(Manchego Cheese, Serrano Ham & Chorizo)</i>	Merlot or Blackberry Reserve

2nd Course (*Choose one dish + one dry, or sweet wine*)

Baked Salmon <i>w/ mashed potatoes & vegetables</i>	Chard. Reserve or King DMC White
Grass Fed Rib Eye <i>w/ rosemary potatoes</i>	Cab. Sauv. or Blackberry Reserve
Lamb Chop <i>w/ mashed potatoes & vegetables</i>	Syrah or King DMC White
Pork Ribs <i>w/ roasted vegetables</i>	Syrah or Apple White
Vegetable Paella	Chard. Reserve or King DMC White

3rd Course (*Choose one dish + one dry, or sweet wine*)

Tarte de Santiago (<i>Almond Cake</i>)	Riesling or Blueberry
Poached Pear <i>(poached in Darryl Mack Cellars Red Wine)</i>	BeauJerséy Red or Spiced Apple