

CHEF JOSÈ'S ESPECIAL WINE PAIRING \$75/pp

Six courses, + wines curated with each item

Apéritif -

Darryl Mack Cellars "DMC" White

Tapas -

Potato Leek Soup with Vintner's Blend White VII

Serrano Ham/Manchego Cheese with Vintner's Blend Red VII

Entree -

Roasted Salmon w/Vegetable Paella with 2019 Chardonnay Reserve

Seared Lamb Chop w/Tortilla Espanola with 2020 Merlot Reserve

Dessert -

Poached Pear with Sparkling Rose -

Tarte Santiago (Almond Cake) with Blackberry Reserve

Vegetarian Option Available