

Tapas and Wine Evening

June 16th 2017

At your leisure from 6:00-9:00

\$28.00 per guest

Join us for a three course tasting of small plate dishes and 3 paired wines. Tapas originates from Spanish cuisine as “small plates” or appetizers. This 3 course pairing will offer you excellent tastes with the opportunity to enjoy the wine that compliments the dish.

Spinach and Phyllo

Sauteed spinach, Feta, Phyllo Pastry

Paired with Sterling Vineyards Sauvignon Blanc

Tomato Saffron Simmered Mussels

Prince Edward Mussels, Roma Tomato, Spanish Saffron, Shallot

Paired with Kendall Jackson Chardonnay

Chili Rubbed Petite Filet Mignon

Mashed Sweet Potato, Roasted Corn, Cilantro Oil

Paired with Bogle Vineyards Cabernet Sauvignon