

# **Tapas and Wine Evening**

**Friday May 24th 2019**

**At your leisure from 5:00-9:00**

**\$30.00 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.**

## **Mango and Prosciutto**

**Sliced Mango, Prosciutto di Parma, Arugula, Honey Vinaigrette  
Paired with Pacific Rim Dry Riesling**

## **Spanish Simmered Mussels**

**Prince Edward Mussels, Chorizo, Roasted Corn, Saffron Broth  
Paired with Matua Valley Sauvignon Blanc**

## **Chili Lime Rubbed Filet Mignon**

**Roasted Garlic Mashed, Argentinian Chimichurri  
Paired with Bogle Vineyards Cabernet Sauvignon**