

March 27, 2025



The Culinary Traditions of Spain

Gratuities not accepted. Thank you for your patronage.

Appetizers

Student Inspired Pre-dinner Hors d'oeuvres

Aperitivo de Bienvenida

Aji Blanco Soup with Grapes & Almonds

Ensalata

Table Salade César au Jambon Ibérique Fumé

Prepared Caesar / Iberico Ham / White Anchovies' / Manchego

Cours de fruits de mer

Crevettes et Coquille Pétoncles Grillés à L'espagnole

Spanish-Style Barbequed Shrimp & Sea Scallops /

Corn Polenta Chorizo Crumble

Plato Principal

Steak de Jupe Catalina

Marinated Grilled Teres Major / Peppadew Chimichurri /

Patatas Bravas / Red Pepper Romesco

Pastre

Gâteau au Fromage Basque Espagnol

Basque Burnt Apricot Cheese Cake /

Ginger Limoncello Glace / Brandied Apricots

Iced Café del Tiempo | Mignardise

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

