

Spanish Valentine

Monday, February 14, 2011

Before Dinner Cocktails

Lavender Rose Martini *House Infused Lavender Gin, Rose Infusion & Lime, shaken and served up!*

Cassis Royale *Vodka, Black Currant & Organic Lime, floated with Cava Champagne*

Pomegranate Martini *Vodka, Triple Sec, Fresh Pomegranate*

Tapas

Truffled Tortilla Espanola, Manzanilla Olives, Chorizo, Mushrooms in Sherry, Manchego
Chef's Pairing: 2006 Cabernet Sauvignon (Washington)

Ensalada

Watercress, Crisp Calamare, Almonds and Oranges, with Sesame Bread Sticks
Chef's Pairing: 2008 Sauvignon Blanc (Oregon)

Entrante

Paella de Mariscos (Seafood Paella)

Chef's Pairing: Chateau Lorane 2007 Chardonnay (Oregon)

Saffron Pollo y Limon (Saffron Lemon Chicken)

Chef's Pairing: Territorial 2008 Pinot Gris (Oregon)

Garbanzo y Vendura Zarzuelo (Vegetarian Chickpea Stew)

Chef's Pairing: Territorial 2006 Riesling (Oregon)

Entrees accompanied by Seasonal Vegetables

Dulce

Rosewater Cherry Compote

Flan d'Arancia (Orange Flan)

Chocolate Truffles: Earl Gray, Lavender, Raspberry

After Dinner Cocktails

Sweet Love Coffee *Kahlua, Banana Rum, Pacifica Colombian, Whipped Cream*

Chocolate Raspberry Martini *Creme de Cacao, Absolut Vanilla, Raspberry Liquor*

Irish Chai Latté *Scotch Whisky, Bailey's Irish Cream, Organic Oregon Chai, Whipped Cream*