

~ Reception ~

*Passed Hors d'oeuvres
Can Descregut Corpinnat*

~ First Course ~

Lobster Tom Kha Soup

*baby bok choy, young coconut milk, lemongrass corn, maitake mushrooms,
galangal tat soy, charred leeks, tomato pedals, crab & peanut spring roll*

Do Ferreira Albariño

~ Second Course ~

Quince Glazed New Zealand Lamb Loin

*manchego potato croquette, smoky eggplant purée, braised endive,
rioja quince gelée, chorizo mascarpone mousse, crispy lavosh*

Lopez de Heredia Bosconia Reserva

~ Third Course ~

Moroccan BBQ Glazed Beef Short Rib

*tomato mint sugo, black truffle polenta cake, roasted butternut,
mushroom relish, evoo*

Emilio Moro Malleolus

~ Fourth Course ~

Sherry "Tiramisu Style"

*pedro ximenez mascarpone mousse, apple caramel cake,
oranges, figs, cocoa crispy crepe*

El Maestro Sierra Pedro Ximenez