

110 Years of Harvest

# A Juan Gil Wine Dinner

## WELCOME POUR

### Kentia Albariño

A fresh, aromatic white wine from the Rías Baixas region of Galicia, Spain

## FIRST COURSE

### Boquerones

Spanish white anchovies served with salsa verde, piquillo oil, olives and toasted 'cristal' bread

### Ostras en escabeche\*

Daily selection of oysters with a traditional Spanish pickled relish

Paired with Bodegas Shaya – Shaya Habis Verdejo

## SECOND COURSE

### Pan de cristal con tomate

Toasted slices of uniquely crispy bread imported from Barcelona brushed with fresh tomato

### Selección de embutidos y quesos

Chef's selection of cured Ibérico meats and Spanish cheeses

Paired with Llicorella Vins – Bluegray

## THIRD COURSE

### Croquetas de pollo

Traditional Spanish chicken fritters

### Tortilla de patatas clásica y caviar\*

The classic Spanish omelet with potatoes and onions topped with Amur Ossetra Caviar

Paired with Cellars Can Blau – Can Blau

## FOURTH COURSE

### Arroz de rabo de toro

Paella-style rice with braised oxtail, carrots, pearl onions and romano beans

Paired with Gil Family – Francisco Gil 110th Anniversary Monastrell

## FIFTH COURSE

### Cochinillo

Traditional suckling pig served with confit piquillo and ensalada verde

Paired with Bodegas El Nido - Clio

## DESSERT

### Flan al estilo tradicional de mama

### Marisa con espuma de crema catalana

A classic Spanish custard with 'espuma' of Catalan cream

Paired with Juan Gil Brandy