

Café Chanson Pairing Dinner



SPANISH WINE & FOOD PAIRING

COURSE 1 • PULPO ASADO

Grilled Octopus | Arugula | Caper Berries
Garlic Confit | Pickled Onion | Paldron Peppers
Kalamata Olives | Pine Nuts
Cherry Tomato Vinaigrette

COURSE 2 • COCIDO MONTAÑES (STEW)

Chickpeas | Red Calypso Beans
Yellow Eye Steuben Beans | Carrots | Kale
Potatoes | Tomatoes | Cabbage | Smoked Paprika

COURSE 3 • PAELLA

Arborio Rice | Bell Peppers | White Onion | Cilantro
White Wine | Tomato | Thyme | Saffron | Parsley
Mussels | Shrimp | Chorizo | Chicken

COURSE 4 • PLANCHA DE HIERRO

Flatiron Steak | Spanish Spices
Baby Red Potatoes | Manchego Cheese
Zesty Tomato Sauce

COURSE 5 • TARTA DE SANTIAGO

White Cake | Almond | Citrus Zest
Confectioners' Sugar | Amaretto Butterscotch

Wednesday
March 8