

# Spanish Wine

## DINNER MENU

AT PAIRINGS BISTRO



### *Salmorejo*

salt cured egg yolk, sherry meringue, ibérico ham  
*Blanco*

### *Cured Ham Croquette*

fennel, asparagus, and watercress shaved salad,  
manchego bechamel  
*Jumilla Monastrell Altos De Luzon*

### *Fried Calamari Tapas*

watercress, spicy marinara, olive tapenade  
*Monastrell*

### *Rabbit and Snail Paella*

ibérico chorizo, roasted hen of the woods mushrooms,  
asparagus sponge, fennel, asparagus, and watercress salad  
*Por ti*

### *Tarte de Santiago*

café con leche caviar, candied orange peel, almond dust  
*Alma de Luzon*