

March 26, 2026



The Culinary Traditions of Spain

Gratuities not accepted. Thank you for your patronage.

Appetizers

Student Inspired Pre-dinner Hors d'oeuvres

Aperitivo de Bienvenida

Aji Blanco Soup with Grapes & Almonds

Ensalata

Table Salade César au Jambon Ibérique Fumé

Prepared Caesar / Ibérico Ham / White Anchovies / Manchego

Curso de Mariscos

Crevettes et Coquille Pétoncles Grillés à L'espagnole

Spanish-Style Barbecued Shrimp & Sea Scallops /

Corn Polenta Chorizo Crumble

Plato Principal

Steak de Jupe Catalina

Marinated Grilled Teres Major / Peppadew Chimichurri /

Patatas Bravas / Red Pepper Romesco

Pastre

Gâteau au Fromage Basque Espagnol

Basque Burnt Apricot Cheesecake /

Ginger Limoncello Glacé / Brandied Apricots

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

