

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**

Kay Litke Greenhouse 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.

