Spain Terrace Dinner July 5th

Amuse Bouche

Tortilla Chorizo

Grilled Hand Made Tortilla Stuffed with Herbed Chorizo and Black Bean Tomato Aioli

<u>First Course</u>

Salmorejo (Cold Soup)

Oven Roasted Tomato Pureed with Sherry and Olive Oil Topped with Cured Ham Fresh Herb and Cilantro Garnish

Main Course

Arroz Con Pollo

Pan Seared Chicken Breast Supreme Stuffed with Creamy Saffron Rice and Peas Roasted Sweet Corn on the Cob, Garlic Buttered Broccolini Pan Jus

<u>Dessert Course</u> **Coca de Llanda** Lemon Olive Oil Cake with Warm Cinnamon Caramel Sauce