

# Spanish Wine Dinner

Thursday, September 7th 6:30pm

## *First Course:*

Watermelon & Goat Cheese Salad  
Heirloom tomato, spanish onion, corn nuts,  
tarragon, honey sherry vinaigrette

*Paired With: Perelada Cava Rosado*

## *Second Course:*

Fritto Misto  
Calamari, shrimp, eggplant, zucchini, saffron aioli

*Paired With: Xarmant Arabato Txakoli*

## *Third Course:*

Chicken & Sausage Paella  
Arborio rice cooked in chicken stock, saffron,

*Paired With: Joan D' Anguera Altaroses  
Monstant*

## *Fourth Course:*

Grilled Hanger Steak  
Spanish rub, celery root puree, spinach with honey  
crisp apples and raisins

*Paired With: Lindes de Remelluri Rioja*

## *Fifth Course:*

Honey Roasted Apricots  
Sweet yogurt mousse, salted corn nuts, e.v.o.o

*Paired With: Bodegas Grant La Garrocha Oloroso*

Manchego Cheese  
6 month aged manchego, Spanish Marcona almonds

*Paired With: Yzaguirre Rojo Vermouth*

\$75 per person

Call or visit [www.brickwfb.com](http://www.brickwfb.com) for tickets!

