



Spanish Tapas Cooking Class

Pre Course

Squash Blossom Garlic Soup, Serrano Ham Baquette

Team 1

Pinchos

Bonita Tuna & Goat Cheese in Peppadu Peppers

Sherried Raisin and Spinach Empanada

Carpaccio of Summer Squash

Tortilla de Espana with Romesco

Sangria

Team 2

Potato Bravas with Saffron Aioli, Fresh Tomato & Manchego

Halibut – Marcona Almonds Croquettes, Tarragon Capers Cream

Lamb Albondigas with Tomato Stewed Chickpeas

Batter Fried Artichokes with Chile Oil

Burgans, Albarino, Spain, 2004

Team 3

Braised Beef and Valdeon Blue Stuffed Peppers with Sherry Vinegar Butter

Stuffed Mussels with Saffron Rice and Fennel & Parsley

Little Neck Clams with Chorizo and Pine nuts

Lamb Chops with Rosemary Orange, Paprika and Marcona Almonds

La Legua, Red, Spain, 2003

Team 4

Sage Churros with Black Pepper Honey

Chocolate Bruschetta with Sea Salt

Lemon & Basil Crema Catalana

Mount Marcal, Brut, Cava, Spain, Reserve