

MENU

RECEPTION

Gazpacho Soup Shooters
Garlic-Chili Shrimp, Espelette Aioli
Bacon wrapped Dates with Cabrales Cheese
Freixenet Carta Nevada Cava
Freixenet Sparkling ALCOHOL REMOVED

1ST COURSE

Organic Spinach Salad with Caramelized Apples, Pickled Onions,
Bacon, Manchego Cheese & Warm Sherry Vinaigrette
Freixenet Cardon Negro Rose

2ND COURSE

Classic Paella with Shrimp, Mussels, Chicken, Chorizo, Green Peas
and Saffron
Vionta Albariño, Rias Biaxas

3RD COURSE

Beef Tenderloin Asturias served with a
Blue Cheese-White Wine Sauce
Orube Crianza Rioja
Amor de Madre

4TH COURSE

Chocolate con Churros & Fruit
Freixenet Mia Moscato

VEGAN MENU AVAILABLE

COURSES ARE GLUTEN-FREE

WITH THE EXCEPTION OF DINNER ROLLS AND CHURROS

