SONora

TAPAS & CAVA

Pairing Dinner

MANCHEGO - OLIVES

FIRST COURSE

Torta Espanola
Foie gras - Quail egg

Codorniu,cava brut clasico
metode traditional (nv)

SECOND COURSE

Chilean Sea Bass topped with
sundried tomato pesto (no dairy)

Bodegas faustino, cava brut (nv)

THIRD COURSE

Duck - wild mushroom paella

Codorniu, cava brut ars collecta rose

FOURTH COURSE

Blueberry - Apple cobbler,
creme fraiche

Emilio hidalgo, morenita y cia
cream sherry (nv)