

# A Taste of Spain

with Chef Steven Lovisa of the Foundry Kitchen & Bar  
& Barry Brown, President, Spanish Wine Society

## Tapas Menu

**\*Smoked Paprika Almonds & Marinated Olives** (set on tables and the bar)

### **1<sup>st</sup> course – Fino Sherry**

- Braised artichokes, single olive cold pressed olive oil, sherry vinegar, smashed white beans

### **2<sup>nd</sup> course – Albariño**

- Line-caught BC red snapper ceviche, pepper purée, popped mountain corn, sweet potato, red onion, lime, cilantro

### **3<sup>rd</sup> course – Amontillado**

- Sautéed wild varietal mushrooms, glace de viande, tarragon, toast

### **4<sup>th</sup> course – Rioja**

- Little Britain Lamb Lollies, mojo

### **5<sup>th</sup> course – Monastrell**

- Serano ham, charred tomato salsa, potato-rosemary focaccia

### **6<sup>th</sup> course – Pedro Ximenez**

- Fresh figs, cabrales blue cheese, eight year old balsamic vinegar, torched rosemary