

VICTORIA SYMPHONY

Gourmet Wine Dinner Menu
February 5, 2010
6:30 p.m., Victoria Country Club

Appetizers-

Bocaditos de tomate, queso manchego y anchoa
(Garlic toasted bread with tomato, anchovy, and Manchego cheese)

Croquetas de pollo y cebollas
(Chicken and onion croquettes served with Romesco sauce)

Jamon Serrano
(Imported Spanish cured ham)

Aceitunas Aliñadas
(Assorted marinated olives)

Monticello Albarino 2008

1st course-

Paella a la Valenciana con Chorizo Español
(Classic saffron flavored Spanish rice with chicken and imported Spanish chorizo)

Vallobera Crianza 2005

2nd course-

El Vientre Estofado del Cerdo con Lentejas de Pardinas
(Braised Pork with Pardinas Lentils & Broth)

Finca El Tesso Tempranillo 2008

Main course-

La Pimienta de Piquillo & Queso de Cabrales Llenó Solomillo
con Patatas Bravas y Coles de Bruselas
(Piquillo Pepper & Cabrales Blue Cheese Stuffed Tenderloin
with Potatoes Bravas & Brussel Sprout Leaves)

Via Terra Gamacha 2006

Grand Finale-

Alfajores con Helado Vanilla
(Pastry filled with Dulce de Leche and Vanilla Bean Ice Cream)

Cristallano Cava