



Oliver's

CHOP HOUSE & BOURBON BAR

A TASTE OF SPAIN WINE DINNER

Amuse-Bouche

Paired With Poema, Cava Brut, Penedes, N.V. (Macabeo, Xarel-lo & Parellada)

IBÉRICO HAM, MANCHEGO, MEMBRILLO

Appetizer

Paired With Pago del Cielo, Celeste, Verdejo Sur Lies, Rueda 2021 (100% Verdejo)

BURNT HONEY CRUSANT

Poached Peach, Pecorino, Salted Marcona Almonds, Olive Oil Espuma

First Course

Paired With Torre Penelas, Pazo das Bruxas, Albariño, Rías Baixas 2022 (100% Albariño)

GRILLED PULPO & PRAWN ESCABECHE

Saffron, Tomatoes, Espelette, Chive, Mojo Verde, Fingerling Crisp

Second Course

Paired With Bodega Faustino I Gran Reserva, 2014, Rioja (100% Tempranillo)

BERENJENAS RELLENAS (STUFFED EGGPLANT)

Chorizo, Tomatoes, Red Peppers, Manchego Mornay, Crispy Ibérico

Third Course

Paired With Familia Torres, Salmos, Priorat, 2018 (Cariñena & Garnacha)

PULMA IBÉRICO

Seared Pulma Ibérico Pork Tenderloin, Cherry Apricot Sauce, Patatas Bravas, Braised Turnip Greens, Crispy Artichoke

Dessert

Paired With Bodegas Muga, Rosado, Rioja 2022 (Garnacha & Viura)

FRANGIPANE TART

Red Wine Poached Pear, Toasted Almonds, Crème Anglaise, Rosemary Vanilla Tuille, Honeycomb Candy

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.