

**Wine Dinner at Brasa  
Noche Española**

5 Course Dinner

**Tapas**

*Honoro Vera Verdejo Sangria*

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**Zucchini Crudo**

Raw Zucchini, Shaved Manchego Cheese, Blue Crab, Arugula, Sherry Vinagreta

*Fino Jerez-Xérès-Sherry, Spain*

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**Seafood & Chorizo Paella**

Valenciana Style w/ Mussels, Gulf Fish, Calamar, Shrimp, Cantimpalo Chorizo

*La Atalaya Del Camino Garnacha, Spain*

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**Chuletón Vasco**

Grilled Wagyu Tomahawk Steak, Salsa Verde, Patatas Bravas, Calçots, Romesco Sauce

*Mas de Canoblau Carnena, Syrah, Granacha, Spain*

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**Crema Catalana**

Spanish Style Creme Brûlée w/ Candied Valencia Orange Peels

*Warres Ruby Port, Portugal*

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Executive Chef Edgar Caro