

# *Isabella's Taverna & Tapas Bar*

## *Three Course*

*\$50 per guest*

*Choose one from each course*

### **-Course One-**

#### **Datiles**

crispy bacon wrapped dates / stuffed with chorizo / goat cheese cream

#### **Costillita**

braised beef short rib / mashed potato / natural jus

#### **Bruselas**

brussels sprouts / currants / capers / walnuts / honey vinaigrette

#### **Jamon con Melon**

serrano ham / cantaloupe / evoo / balsamic

### **-Course Two-**

#### **Solomillo**

New York Strip / seasonal vegetables / mashed potatoes

#### **Salmon**

seasonal vegetables / mashed potatoes / saffron butter

#### **Cangrejo (add \$10)**

jumbo crab cake / corn relish / mashed potatoes / saffron butter

#### **Paella Valenciana**

saffron rice / shrimp / mussels / clams / chorizo / chicken / peas / pimento

### **-Course Three-**

#### **Flan**

classic Spanish custard / caramel / whipped cream

#### **Pastel de Chocolate**

flourless chocolate cake / hazelnut ice cream

## *Four Course*

*\$85 per guest*

*Choose one from each course*

### **-Course One-**

**Ensalada Verde** romaine / roasted garlic dressing / tomato / onion / croutons / parmesan

**Ensalada de Pera** pears / strawberries / walnuts / goat cheese / honey dressing

**Ensalada de Tomate** tomato / cucumber / red onion / feta / black salt / lemon

### **-Course Two-**

**Gambas al Pil Pil** sizzling shrimp / roasted garlic / onion / olive oil

**Bruselas** Brussels sprouts / currants / capers / walnuts / honey vinaigrette

**Filete** cocoa dusted filet / mashed potatoes / Isabella's steak sauce

**Pan con Tomate** crostini / serrano ham / tomato / manchego

### **-Course Three-**

**Cordero** lamb chops / couscous salad / feta / cucumber / onion / pesto

**Vieiras** bacon wrapped crab stuffed scallops / vegetable / mashed potatoes / apricot coulis

**Costillita** braised short ribs / mashed potato / vegetable / natural jus

**Mar y Tierra** New York strip / 4 oz crab cake / vegetable / mashed potatoes

### **-Course Four-**

**Empanada** apple turnover / vanilla ice cream / caramel / whipped cream

**Chocolate** chocolate pot de crème / hot chocolate sauce

**Flan** classic Spanish custard / caramel / whipped cream

# *Chefs Tapas Dinner*

*6 Courses: \$80 per guest*

## **Gambas al Pil Pil**

sizzling shrimp / roasted garlic / onions / evoo

## **Bruselas**

Brussels Sprouts / currants / capers / walnuts / honey vinaigrette

## **Datiles Rellenos**

crispy bacon wrapped dates / stuffed with chorizo / goat cheese

## **Pulpo**

Spanish Octopus / garbanzo puree / tomato-feta relish / pita

## **Filete**

cocoa dusted filet / mashed potato / Isabella's steak sauce

## **Langosta**

lobster risotto / asparagus / truffle oil

**Add dessert: \$7 per guest**

Flan

Pastel de Chocolate

Pot de Creme