

THREE COURSE

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

\$50 per person

Plus, tax and twenty percent service charge

Consuming raw or undercooked animal products may increase the risk of foodborne illness, particularly for individuals with certain medical conditions.

FOUR COURSE

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 / 4oz 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

\$85 per person

Plus, tax and twenty percent service charge

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CHEFS TAPAS DINNER

6 Courses

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 person

Flan

Pastel de Chocolate

Pot de Creme

\$80 per person

Plus, tax and twenty percent service charge

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