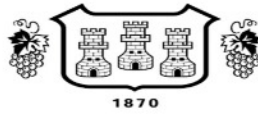


# BACCHUS HOUSE

PROUDLY PRESENTS

## TORRES®



## WINE MAKER'S DINNER

February 18<sup>th</sup> 2016

### Reception 6:00pm

Pass Around Hors d'oeuvres:

Queso Manchego Gran Valle de Montecelo con Membrillo  
Manchego cheese, Quince Paste

*2014 Verdeo, Spain*

### Commencement of Dinner 6:30pm

Amuse Bouche-

Mini Pequillo Stuffed Red pepper

### First Course

Ensalada Andaluza, Marcona Almonds  
Mixed Greens, Spanish olives, Jamón Serrano,  
Tomato Vinaigrette

*2014 Verdeo, Spain*

### Second Course

Caldo Gallegos  
Slow Simmered White Bean Soup,  
Crispy Bacon, Spanish Onion,  
Smoked Paprika, Arbosana Olive Oil

*2012 Altos Ibéricos Crianza, Spain*

### Third Course

Grilled Swordfish, Roasted Tomatoes,  
Charred Pepper and White Anchovy Sauce

*2012 Celeste Crianza, Spain*

### Entrée Course

Paella a la Tavo  
Braised Lamb, Spicy Sausage, Garlic Shrimp,  
Steamed Mussels, Saffron Rice

*2012 Salmos, Priorat Spain*

### Dessert Course

Valrhona Chocolate Mousse, Wild Sweet  
Orange Tea Infused Cream, Marcona Almond Wafer

*Torres Orange Liqueur Cocktail*

\* SUBSTITUTIONS POLITELY DECLINED\*

\*\*MUST BE ATLEAST 21 YEARS OLD TO ATTEND THIS EVENT\*\*

**\$95**  
Per Guest  
Excludes Tax & Gratuity