

THE STANLEY PRESENTS

TABLE

a Culinary Journey

May 4 & 5

CHEF JORDAN HAYES

Wine Pairings — Bryce Gonzales & Michele Prater

AMUSE

JAMON, - Jose's Way

HAND CARVED JAMON IBERICO - OSETRA CAVIAR

FIRST

PINXTOS & GAZPACHO VERDE

Chorizo Chistorra | Croquette, Gildas | 1 year Manchego | Green Gazpacho |
Green Spring Vegetables & Fruits

SECOND

MIGRAS

Black Eyed Peas | Olive Oil Toasted Bread | Cider Braised Kale | Bean Emulsion | Manchego | Pimenton

THIRD

PORCELET

Milk Fed Piglet | Brine Braised Carrot | Olive Oil Lebneh | Marcona Almond | Preserved Lemon

FOURTH

ENSALDA CIDRA

Rebel Greens | Preserved Citrus Marmalade | Cana de Cabra | Jamon Serrano | Rosemary

DESSERT

CHURROS PERFEITO

Churros | Liquor 43 | Cocoa | Raspberry | Mint & Pepitas
