

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

Pere Ventura "Tresor" Cava Rose 100% Trepat

FIRST

PINXTOS & GAZPACHO VERDE

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

Segura Viudas "Heredad" Cava Reserva

SECOND

MIGAS

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

Marques de Murrieta "Capellania" White Reserva

THIRD

PORCELET

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

Clos Pons "Alges" Tempranillo, Garnacha, Syrah

FOURTH

ENSALDA CIDRA

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

Clos Pons "Sisquella" Garnacha Blanca

DESSERT

CHURROS PERFEITO

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

Croft Pink Port
