



# ART OF TASTE

## *Taste of España*

*A Journey Through Spain's Inland Cuisine*

Presented by Executive Chef Thomas Sandborgh

Friday, May 29th, 2026

### **ACEITUNAS Y PAN**

*Spanish Olives, Marcona Almonds, Spanish Village Bread*

**Course 1 & 2 Pairing:**

*Manzanilla Pasada En Rama*

### **CROQUETTAS**

*Wild Mushrooms, Béchamel, Piquillo Peppers*

### **REY DEL CURSO**

*Black Iberian Acorn Fed Hog, Manchego Cheese, Olives, Spanish Bread*

**Pairing:**

*Corpinnat (Penedès)*

### **PALOMA TORCAR ESTOFADA**

*Braised Squab, Sherry Saffron Broth, Petite Vegetables*

**Pairing:**

*Saffron Spanish 75*

### **CORDERO CON LENTEJAS**

*Lamb Neck, Lentils, Tomatoes, Wild Mushrooms*

**Pairing:**

*Ribera del Duero – Tempranillo*

### **ALBARICOQUE Y CEREZA**

*Apricots & Cherries*

### **COCHINILLO ASADO**

*Suckling Iberico Pig, Heirloom Potatoes, Herbs, Olives, & Tomatoes*

**Pairing:**

*Ribera del Duero - Crianza*

### **TORTA DE QUESO CASTELLANA**

*Burlesque Cheese, Honey, Peaches*

**Pairing:**

*Málaga Moscatel*

