

Norumbega x E. Wales Hospitality Paella Dinner
\$100 per person
Choose 1 from each course

Amuse Bouche

Piquillo De Bogavante A La Plancha:
Lobster Stuffed Piquillo Pepper, Coulis

Croqueta De Jamon
Serrano Ham, Bechamel, Panko

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La Escarola
Frisée, Almonds, Goat Cheese, Grapefruit Supremes, Roasted Garlic Vinaigrette

Patatas Bravas:
Crispy Potatoes, Spicy Pepper-Tomato Sauce, Aioli, Pimenton

La Coliflor
Sautéed Cauliflower, Dates, Green Olives, Sherry

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Cazuela Al Ajillo:
Garlic Sautéed Shrimp Or Mushrooms, Olive Oil, Brandy, Sourdough, Parsley

Revuelto De Setas Y Caviar:
Brioche Toast, Mushroom Medley, Scrambled Eggs, Caviar

Broccolini Al Romesco:
Grilled Broccolini, Romesco Sauce, Toasted Hazelnuts

Paella

Cerdo Y Coliflor:
Pork Belly And Cauliflower

Valenciana:
Chicken, Mushrooms And Green Beans

Arroz A Banda
Shrimp, Mussels, Salmorra

Mediterranea
Seasonal Vegetable Medley

Crema Catalana
Catalonian Custard, Brulee Sugar, Raspberries
Pan Con Chocolate
Caramelized Brioche Toast, Chocolate Custard, Candied Hazelnuts, Olive Oil