

A Taste of Spain

A SEVEN COURSE CHEF'S SPANISH FOOD & WINE PAIRING DINNER

April 18, 2024, 6:00pm
1 Center Square, Abbottstown, PA
\$100 per Person (Includes Tax & Gratuity)
Reservations Required to Attend

EL RECEPCIÓN

Salpicón de Langosta

Sous Vide Lobster Tail Ceviche, Sherry Vinegar Mignonette,
Sweet Pepper Brunoises, EVOO, Basque Sea Salt, Toasted Pan de Horno
Paired with Brut Cava, Segura Viudas

EL PRINCIPIO

Ensalada de Espárragos Blancos

Poached White Asparagus, Jamon Iberico Crisps,
Marcona Almond Migas, Micro Arugula
Paired with Viura, Finca Nueva

HERMOSA SIMPLICIDAD

Sopa de Ajo

Chicken Broth, Eggs, Bread, Garlic, Sherry,
Jamon Iberico, Cured Egg Yolk
Paired with Albarino, Abadia De San Campo

GRAVEDAD

Pulpo a la Barbacoa

Sous Vide Octopus, Charcoal Grilled,
Smoked Paprika, Brûléed Freestone Peach,
Cacerena Olivada
Paired with Locations Spanish Red Blend

RECTA FINAL

Morcilla de Burgos

Pan Roasted Piquillo Peppers,
Bomba Rice Sausage, Fried Quail Egg
Paired with Tempranillo, Bodegas Volver

LA CUMBRE

Cordero Estofado Especiado

Moroccan Spiced Lamb Belly, Pomegranate,
Preserved Lemon, Salsa Verde
Paired with Tempranillo, Finca Nueva "Reserva"

INDULTO

Pionono de Azafrán

Saffron Milk Cake Roll, Dulce de Leche, Burnt
Cardamom Custard, Crystalized Rose Petals
Paired with Cava Dulce, Poema

The **Atland House**
Grill ♦ Brewery ♦ Inn ♦ Catering
www.atlandhouse.com | 717.259.9535
1 Center Square | Abbottstown

