



Spanish Wine Dinner

Menu created by Executive Chef Adam Mackay

Thursday May 1, 2014 @ 7pm

\$80.00 per person + tax + gratuity. Seated is limited

Please call for reservations 905.639.1176

Course #1

Belstar Prosecco Jeio Blestar SFL, Veneto, Italy

Serrano Ham with Frisee Salad

shaved melon, tomato-garlic crostini, confit cherry tomatoes, Serrano vinaigrette

Course #2

2012 Penagudo Blanco Bodegas Amador Garcia, Rioja

Deconstructed Paella

crispy saffron risotto cake, garlic seared scallop, shrimp and calamari finished with lemon-parsley oil

Course #3

2012 Tempranillo Joven, Bodegas Medrano Irazu, Rioja

Braised and Smoked Pork Belly

celeriac puree and truffle mushroom fondue

Course #4

2009 Medrano Irazu Crianza, Bodegas Medrano Irazu, Rioja

Tapas

Braised beef and manchego stuffed mushrooms

Olive and Pepper Skewers

Smoked Octopus

Paradiso Chorizo Sausage

Course #5

2012 Cesca Vicent Red, Celler Cesca Vicent, Priorat

Braised Lamb Shank

Andalusian stewed root vegetables, red pepper tapanade, cabrales cheese, crostini



www.paradisorestaurant.com 2041 Pine St Burlington