

## TAPAS

Tapas are a way of eating, and a way of living. This way of preparing and eating food originated in southern Spain, but has spread across every region of the country and ultimately around the world!

Initially, Tapas were just a few olives, anchovies or mussels on a small plate, but has over time grown into almost anything served in small portions for tasting and sampling around socializing. There are no ridged rules around Tapas, no appetizers, entrees etc. the secret is as simple as; building a menu around small tastes of things you like!

### Special Cheese Selections for Spanish Wines

#### **El Greco – Manchego 12 month aged**

Manchego made exclusively from the milk of sheep grazing upon the plains of La Mancha – Spanish Sheep milk - semi- firm.

#### **Mitica – Mahon Reserve – 1 year**

Few cows milk cheeses are made in Spain – slight sharpness, lemony, salty flavors add to Mediterranean seascape, semi- firm cheese.

#### **Miguel – Nevat**

Soft ripened goat cheese made from Catalonia – name comes from the Catalan word for “snow”. A reference for the cheese is a powdery rind and perhaps the particular shape, Spain. Paste is pale ivory with fully developed long lasting flavor. A gentle sweetness balanced with a salt tang.

#### **Marino – Pata Cabra**

Pasteurized goats milk cheese from Zargosa in the Argon region of Spain. Shape of “Pata De Mulo” or a brick that weighs about 5 pounds.

## SPANISH WINE TASTING

### **Champagne (CAVA)**

NV Segura Viudas Cava Brut Reserva Heredad

As good as any top French vintage Champagne. Rich in texture, creamy and supple, with toast, pears and vanilla on the nose and a refreshingly lingering finish.

### **White**

2004 Vina Nora Albarino Rias Baixas

88 Points - Robert Parker (Wine Advocate)

"This tasty, stainless steel-fermented and aged Albarino should have fish and shellfish lovers salivating. The 2004 Nora exhibits a crisp, clean, pure nose of tropical fruits, medium body, zingy acidity, and a dry finish.

### **Red (Two wines)**

2003 Emilio Moro Ribera Del Duero (you have tasted this one)

### **92 Points - Wine Spectator**

"Ripe fruit and solid structure marry in impressive harmony in this balanced red. It offers blackberry, chocolate and mineral notes, with herbal and smoky accents. Has an appealing sweetness, but stays fresh through the finish." Sweet, super concentrated and deep, but with rare vinosity for the vintage lifting the flavors of strawberry, raspberry, mocha and spicy oak. An impressively expansive wine with outstanding length.

### **2004 Bodegas El Nido Clio Jumilla, Spain Rated 97 Points By Robert Parker Jr.**

The 2004 Clio is 30 Cabernet Sauvignon and 70% Monastrell (from 63-year-old vines). It exhibits a sensational nose of earth, mushroom, leather, blueberry, and blackberry jam. On the palate the wine is supple-textured, complex, with vibrant flavors of spicy blue and black fruits and a big-time WOW factor. This is a totally hedonistic effort with exceptional length and balance. It is remarkably light on its feet for such a powerful wine.

### **DESERT**

NV Emilio Lustau Solera Reserva Moscatel Superior "Emilin"

A great dessert sherry produced by the finest sherry maker in Spain it pairs well with cakes, pastries and the King of Spanish desserts ... FLAN!

Compliments of:  
Plum Market, Bloomfield Hills

## TAPAS MENU

### **GIANT CHORIZO STUFFED MEDJOOOL DATES**

With smoked bacon and piquillo pepper-tomato sauce

### **CELEBRATION OF OLIVES**

A bountiful assortment of interesting olives from the Mediterranean regions of Europe

### **WHIPPED BRANDADE**

An authentic tapas style dish of salted cod pounded with olive oil and garlic to create a thick flavorful puree served with breads and crackers

### **CRISPY MARINATED CHICKEN THIGH**

With a confit fingerling potatoes, apples, roasted garlic and gribiche sauce

### **POTATOES RIOJA-STYLE**

Touted by Paul Bocuse to be one of the greatest dishes created by man! A simple but complex tasting potato dish with herbs, spices and the beloved chorizo sausage of Spain!

### **CATALAN FLATBREAD**

With Caramelized onions, roasted peppers, anchovies and Manchago Cheese

### **SQUID WITH GARLIC AND PARSLEY**

Splashed with white wine and tomato concasse'

### **CATALAN STYLE ROASTED VEGETABLES**

Roasted eggplant, pepper, onion and tomatoes roasted with virgin oil and garlic served with hearty bread slices

### **CRAB FILLED CHERRY STUFFED TOMATOES**

With fresh herbs and roasted hazelnuts

### **SERRANO HAM & CHICKEN FRITTERS**

A staple of tapas restaurant offerings!

### **PAN CON TOMATE Y JAMON SERRONO**

Simply tomato toast with ham is the national dish of Catalonia, where you will find it at the start of any good tapas meal!

### **SPANISH PAELLA**

*(Featured as a small plate pared with other items)*

Prepared in the grand tradition of Spain with Chorizo, Shrimp, mussels and chicken served over scented saffron rice

### **ALMOND TARTS**

### **PETIT STONE FRUITS**

### **ORGANIC CHOCOLATE**