

# SPANISH NEW YEAR'S EVE

## AT NEXT DOOR FOOD & DRINK

SIX COURSE SPANISH INSPIRED DINNER PERFECTLY PAIRED WITH SPANISH WINES \$95 / PERSON

COMPLIMENTARY BONUS HAPPY HOUR INCLUDING PASSED TAPAS,

VARIETY OF CAVAS AND A SHERRY & CAVA PUNCH

HAPPY HOUR TAPAS FROM 6 TO 7PM

FRIED CHEESE STUFFED OLIVES / CROQUETTES OF CHICKEN / CHAMPINONES AL AJILLO PINXTOS

"SHRIMP COCKTAIL" / CAVA POACHED SHRIMP / COCKTAIL SAUCE GRANITA

SERRANO HAM MINI GRILLED CHEESES / QUINCE / MANCHEGO

### **COURSE ONE:**

RED SNAPPER CEVICHE / AVOCADO ICE CREAM / PAIRED WITH

2013 NORA ALBARIÑO, RÍAS BIAJAS

### **COURSE TWO:**

WHITE GAZPACHO / PEAR / LOBSTER / PAIRED WITH

2012 PAZO DE MONTERREY GODELLO, MONTERREI

### **COURSE THREE:**

CLAMS / GRILLED OCTOPUS / CHORIZO SOFRITO / PAIRED WITH

2013 IZADI "LARROSA" ROSÉ OF GARNACHA, RIOJA

### **COURSE FOUR:**

BRAISED PORK CHEEK / PARSNIP & POTATO PUREE / SMOKED APPLE FOAM / PAIRED WITH

2010 SILA MENCIA, MONTERREI

### **COURSE FIVE:**

GRILLED HANGER STEAK / BEAN PUREE / "CAULIFLOWER STEAK" / CHIMICHURRI SAUCE /

PICKLED RED ONION / PAIRED WITH

2010 VIA CENIT TEMPRANILLO, TIERRA DEL VINO DE ZAMORA

### **COURSE SIX:**

PANNA COTTA DUO / ALMOND & MANCHEGO CHEESE / QUINCE PEARLS / MARCONA ALMONDS /

HONEY / BLOOD ORANGE MARMALADE / PAIRED WITH

2013 NAIA VERDEJO, RUEDA