



Ole Imports Spanish Wine Dinner

Saturday January 19, 2019

With table host Michael Smith of Ole Imports
(wines available to order through Meditrina in Chester)

Tapas

Smoked mussels, saffron aioli

House cured duck prosciutto, pear chutney

Bacalao, Pimentón

Anchovy, dried tomato toast, lemon, parsley, garlic

First Course

Roasted New England hake

Romesco, winter greens, sherry vinaigrette

Main Course

Duck leg Escabèche

lentils, Romanesco, salsa Rioja

Dessert

Vermont-made sheep milk cheese

candied spaghetti squash, dates, toast

Executive Chef Michael Ehlenfeldt

Consuming raw or uncooked meats, seafood or eggs, may increase your risk of foodborne illnesses.
Please inform your server of any allergies.