



Jake & Telly's

G R E E K T A V E R N A

THE REDS OF SPAIN “PAELLA”

THURSDAY SEPTEMBER 26TH 2019 7PM
(5 COURSES 5 WINES) \$75

FIRST COURSE

JAMÓN MANCHEGO MELON PLATE

CHILI OIL

MIRA ME - CAVA

SECOND COURSE

BLACKENED BEEF BISTRO TENDER

WHIPPED BUTTER - ROASTED RED PEPPER WRAPPED ASPARAGUS

NEIL - SANTOFIMIA - GRENACHE TINTORERA/MERLOT

THIRD COURSE

OPEN FACED BOCADILLO

HERB RED WINE BRAISED PORK SHOULDER - CARAMELIZED ONION - FRESH BREAD

**CASTANO SOLANERA - VINAS VIEJAS (OLD VINE) - MONASTRELL/CABERNET/
GRENACHE TINTORERA**

FOURTH COURSE

PAELLA

CHICKEN CHORIZO SHRIMP - BOMBA RICE

**VILLACRECES “PRUNO” - RIBERA DEL DUERO - TINTO FINO CABERNET
IZADI RESERVA - RIOJA/TEMPRANILLO**

FIFTH COURSE

CHILI SPICED FLOURLESS CHOCOLATE TORT

SALTED CARAMEL