



A Tour Of Spain February 29th

CADIZ

Spanish Omelet; Eggs, Shrimp, Potatoes, Sweet Peppers, Spanish Onion, Chives

ZARAGOZA

Menestru De Venduras; Fresh Peas, Heirloom Carrots, Brussels Sprouts, Haricot Vert, Artichoke Hearts

CASTILE LEON

Cocido Madrilenno; Pork Shoulder, Chickpea, Potato, Garlic, Leeks, Carrot, Crispy Chorizo

VALENCIA

Paella; Saffron Arborio Rice, Shrimp, Mussels, Chorizo, Chicken, Onion, Garlic, Tomatoes, Peas, Lemon

BARCELONA

Carne Asado; Grilled Beef Sirloin, Grilled Red Onion, Grilled Leek, Lime Chimichurri, Patas Bravas

MADRID

Churros; Fried Spanish Pastry Rolled in Cinnamon Sugar And Served With A Sea Salt Chocolate Sauce

Executive Chef ~ Ian Cronin

Sous Chef ~ Megan Duffy

We Thank You For Coming

We are proud to support the following farms and artisan food producers:

Vermont Butter & Cheese Company, Cabot Creamery, Harvest Market Bread Company, Vermont Smoke & Cure Sausages, Boucher Farms Cheese, Cobb Hill Creamery, Pete's Organic Greens, Mansfield Creamery, Mansfield Dairy, Winding Brook Farms Pork and Lamb, Grafton Village Creamery, Misty Knoll Farms Turkey and Chicken, Cold Hollow Cider Mill