



The International Wine & Food Society, Saigon Branch
June 12th, Reflections Restaurant, Caravelle Hotel

SPANISH TAPAS / WINE DINNER

Aperitif

Cava

Slices of Cured Ham
Spanish Potato Omelet on thin baguettes toast
Foccacia Bread and tomato salsa
Marinated Kalamta olives

Menu

TAPAS SHARING STYLE SERVED

Pazo Barrantes, Albariño 2010, 90 Parker Points

Crabmeat Pinchos
Clams Fritter with artichokes dip

Marqués De Caceres Reserva

Seabass Bilbao style

Castillo Ygay, Gran Reserva Especial 2001, 94 Parker Points

Lamb Shank in rosemary sauce
Seared Ribeye Steak with rosemary salt and prune compote
Fried Baby Potatoes

Grandmother's creamy rice
pears with red wine

Freshly brewed Lavazza coffee or selected Ronnefeldt teas
Assorted sweets

HOST

*Wieger Otter &
Darryl Bethea*

CHEF

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