



## *Hemingway Dinner Menu*

### Tapas Course

#### **Platter of Four Tapas**

Paprika dusted fried calamari, Sauteed potatoes in spicy tomato sauce,  
Marinated grilled pork skewers & Pan-seared shrimp

### Second Course

#### **House Salad Sevillana**

Mixed greens with Orange Balsamic Vinaigrette, Kalamata olives,  
Manchego cheese and Mandarin orange wedges

### Third Course

*Host must choose two entrees from the following selection:*

#### **Paella Valenciana**

Famous Spanish dish of mussels,  
Calamari, shrimp, scallops,  
Roasted chicken and chorizo cooked  
In aromatic saffron rice

#### **Duet of Chicken & Salmon\***

Chicken with a jerez vinegar reduction  
& Grilled salmon fillet with fresh  
tomato, basil, kalamata olive salsa

#### **Filet Medallion & Shrimp Duet\***

Grilled marinated filet medallions  
With Port reduction  
& Sautéed shrimp with hazelnut brandy,  
saffron cream sauce

#### **Cerdo Asado**

Oven roasted Pork Tenderloin with  
traditional Spiced Honey Port Sauce

*\* Please limit selection to one duet per menu*

### Dessert Course

#### **Crema Catalana**

Chocolate espresso crème brulee

*\* Served with Alioli, Andalusian tomato sauce and fresh Ciabatta & Kalamatta Olive loaf*

**\$49 per person**

*Plus 7.75% tax and 18% service charge*