



## WELCOME COURSE

MARINATED OLIVES & PICOS

## FIRST COURSE

*BLACK EARTH VALLEY* ASPARAGUS  
jamón ibérico, Marcona almond

## SECOND COURSE

PULPO A LA GALLEGA  
grilled Spanish octopus, *Snug Haven* new potatoes, pimentón, Arbequina olive oil  
*with*  
PAN CON TOMATE

## THIRD COURSE

CRISPY PAELLA RICE  
Carabineros shrimp, saffron aioli

## FOURTH COURSE

*PINN-OAK RIDGE* LAMB RIBEYE  
spinach, garbanzo beans, romesco sauce

## FIFTH COURSE

CHURRO  
*Hidden Springs* Wiscago cheese

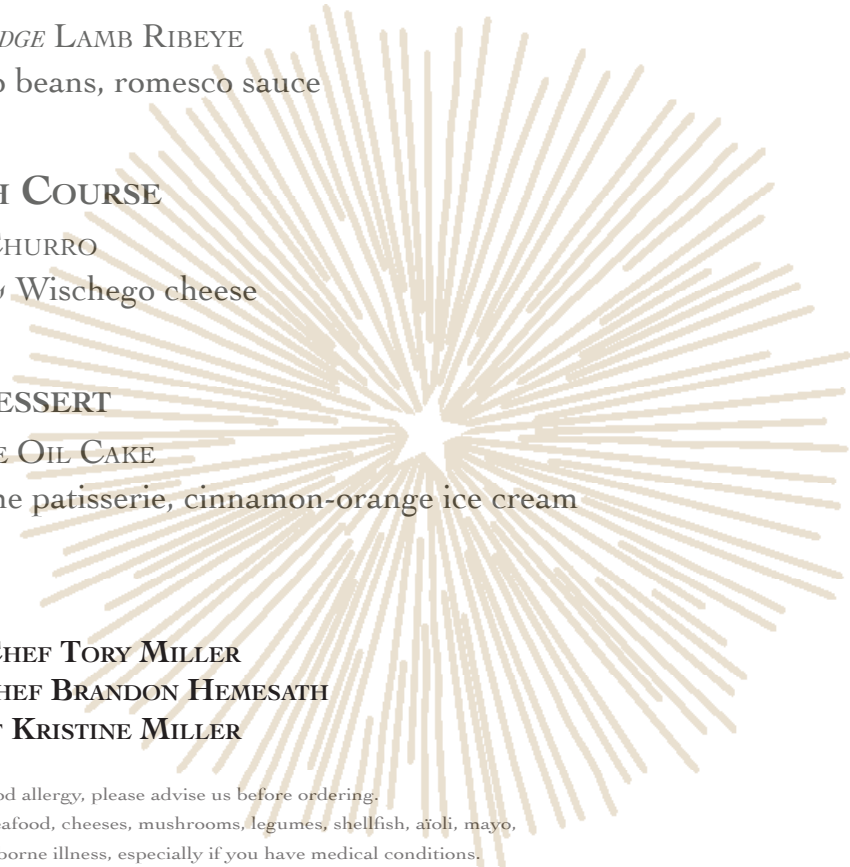
## DESSERT

OLIVE OIL CAKE  
*Young Earth Farm* strawberries, creme patisserie, cinnamon-orange ice cream

EXECUTIVE CHEF TORY MILLER  
EXECUTIVE SOUS CHEF BRANDON HEMESATH  
PASTRY CHEF KRISTINE MILLER

If you have a health-threatening food allergy, please advise us before ordering.

Consuming raw or under-cooked meats, poultry, seafood, cheeses, mushrooms, legumes, shellfish, aioli, mayo, coleslaw or eggs may increase the risk of food-borne illness, especially if you have medical conditions.



RESERVA SEVILLANA RELEASE DINNER

JUNE 19TH, 2025

