

# Exploring Spain at Winter Fancy Food

## Exploring Spain One Bite at a Time

Creations by Chef Mat Schuster of  
Canela Bistro & Wine Bar (SF)

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### Trade Professionals

#### SMALL BITES

Pintxo of Olive, Boquerone, Conserve of Pulpo, Crushed Torres  
Chips, EVOO, Saffron Aioli

#### COURSE 1

Golden Beet Gazpacho, Oloroso Vinegar,  
Goat Blue, Croutons, EVOO

#### COURSE 2

Champiñones (Mushrooms), EVOO,  
Garlic, Fino Sherry, Piparra Pepper

#### COURSE 3

Grilled Cheese, Tomato Bread, Cana de  
Cabra, Fig Jam, Piquillo Peppers, Encurtidos

#### COURSE 4

Tartlettes of Chocolate Ganache  
and Membrillo Cream

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#### MEMBRILLO Y MANZANILLA MOCKTAIL

Membrillo, Honey, Lemon, Chamomile, Sparkling Water,  
topped with Ice

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