

Exploring Spain at Winter Fancy Food

Savoring The Four Corners of Spain

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

Media & Influencers Only

SMALL BITES

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

COURSE 1

Spanish Cheese Tasting, Manchego,
Oveja Añejo, Goat Blue, Cana de Cabra

COURSE 2

Gambas al Ajillo - Shrimp, Garlic Sauce,
Fermented Black Garlic, EVOO

COURSE 3

Setas (Oyster Mushrooms), EVOO, Garlic,
Fino Sherry, 20 mo. Jamon Serrano, Toast

COURSE 4

Chocolate Olive Oil Amoud Cake,
Coconut Cream, Salsa Membrillo, Salsa
Dulce de Leche

MEMBRILLO Y MANZANILLA MOCKTAIL

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

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