



## THE 2020 PLEASURE FEAST TOURNAMENT OF FLAVORS



### COURSE I - OPENING FANFARE

Grilled shrimp & chorizo in a Romesco sauce, assorted Spanish cheeses, Spanish prosciutto wrapped fig, Manchego cheese stuffed dates, pastry basket stuffed Queen olive, Mediterranean sausage roulade, spiced shelled pistachios, orange slices & fresh honeycomb cube

### COURSE II – ESCUEDO FUERTE

SOPA DE AJO (garlic soup) a creamy blend of garlic, Spanish paprika & apple

### COURSE III – EL CABALLERO VERDE

Fresh greens and arugula mix with fennel, orange, red onion, mint & parsley with a blood orange dressing

### COURSE IV – THE ROYAL GRANDSTAND

**Leg of Lamb** stuffed with garlic, raisins and larded with bacon strips: seasoned with salt, cinnamon and smoked paprika. Marinated in a mix of Spanish red wine, Spanish olive oil, onions; seared and oven roasted.

**Quartered Chicken** glazed with stewed peaches and brandy, roasted in a mix of yellow peppers, garlic, cinnamon, orange zest, assorted fresh herbs and Spanish white wine

Gold potatoes mashed with roasted creamed corn, sour cream & butter

### COURSE V – SIR MALUMA'S FAVORITE DESSERT-*ASIDE FROM ESMERALDA* EL POSTRE (Dessert)

Bread pudding with golden raisins, cinnamon, orange zest, caramel sauce & chocolate shavings.

### ADIÓS GALLETA (CRISP ALMOND COOKIE)

*Please review the menu before you make your purchase.  
No other substitutions can be made aside from the vegetarian option below:*

### VEGETARIAN OPTION FOR COURSE IV UPON REQUEST

Stuffed pepper of quinoa, zucchini, garlic, onion & spices

MENU CHANGES ARE DECIDED UPON BY THE *ROYAL CHEF*