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, roasted candied almonds, orange slices & fresh honeycomb cube

COURSE II – ESCUEDO FUERTE
SOPA DE AJO (garlic soup) a distinctive blend of garlic, Spanish paprika, roasted red pepper, apple & vegetable broth

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