



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*