

COCKTAIL

Buñuelos de Queso de Gouda

soft and crisp gouda cheese beignets, rum Barrilito guava sauce

Paired with

Adegas Galegas "Danza"

Albariño Brut | Rias Baixas 2021

FIRST COURSE

Duo

Coctel del Mar & Tartar de Atún

Paired with

Terra do Castello

Treixadura | Ribeiro 2023

SECOND COURSE

Chuleta Kan Kan

crisp bone-in pork belly chop | onion | ají dulce

Paired with

Palacios Remondo "La Montesa"

Garnacha | Rioja 2021

THIRD COURSE

Beef Tenderloin

grilled 8oz filet | herb butter | broiled strawberry tomatoes |
roasted garlic and cubanelle coulis

Paired with

Dominio del Bendito "Las Sabias"

Tempranillo | Toro 2022

FOURTH COURSE

Flan de Café

coffee flan | light caramel | roasted cacao nibs

Paired with

Emilio Lustau "India Solera"

Jerez N/V

CAÑA
BY JOSÉ ENRIQUE

COCKTAIL

Buñuelos de Queso de Gouda

soft and crisp gouda cheese beignets, rum Barrilito guava sauce

Paired with

Adegas Galegas "Danza"

Albariño Brut | Rias Baixas 2021

FIRST COURSE

Duo

Coctel del Mar & Tartar de Atún

Paired with

Terra do Castello

Treixadura | Ribeiro 2023

SECOND COURSE

Chuleta Kan Kan

crisp bone-in pork belly chop | onion | ají dulce

Paired with

Palacios Remondo "La Montesa"

Garnacha | Rioja 2021

THIRD COURSE

Beef Tenderloin

grilled 8oz filet | herb butter | broiled strawberry tomatoes |
roasted garlic and cubanelle coulis

Paired with

Dominio del Bendito "Las Sabias"

Tempranillo | Toro 2022

FOURTH COURSE

Flan de Café

coffee flan | light caramel | roasted cacao nibs

Paired with

Emilio Lustau "India Solera"

Jerez N/V

CAÑA
BY JOSÉ ENRIQUE