



Spanish Wine Dinner

Enjoy a 4 course menu by
German Master Chef -Michael "Cheffee" Ober
paired w/boutique wines from **Spain**
Wed March 6th & Thurs March 7th 7pm

Menu

chilled gazpacho
truffled sweet pea pesto
& seared shrimp
on smoked yellow pepper jam
LICIA ALBARINO RIAS BAIXAS 2017

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andalusian sausage
warm lentil salad, mushrooms
& chorizo foam
CUNE RIOJA CRIANZA 2015

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braised veal roulade
serrano ham, manchego, artichokes
green asparagus, fennel ragout
& sautéed potatoes, crushed olives
VINA REAL RIOJA RESERVA 2011

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goat cheese flan
w/ honey crisp
& raspberry basil salad
EMILIO HIDALGO PEDRO XIMENEZ JEREZ

\$75++pp

Tickets PH: 561 339 244

WED MARCH 6TH

Serenity Garden
TEA HOUSE & RESTAURANT

316 Vallette Way, WPB, FL 33401
www.serenitygardentea.com


C A T E R I N G

www.corksandforkscatering.com



THURS MARCH 7TH

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