



# Spanish Wine Dinner

Enjoy a 4 course menu by  
**German Master Chef -Michael "Cheffee" Ober**  
paired w/boutique wines from **Spain & Portugal**  
Wed March 4th & Thurs March 5th 7pm

## Menu

seafood soup  
mussels, clams, shrimp, pulpo  
in tomato & cilantro broth

*BODEGAS EMILIO MORO GODELLO EL ZARZAL 18*

croquette de bacalao  
w/ grilled & marinated eggplant  
served w/ romesco sauce & aioli

*ALTO MONCAYO RED VERATON GARNACHA 16*

seared chicken breast  
stuffed w/ manchego, chorizo & sage w/ port wine sauce,  
smoked paprika baked green beans,  
braised artichokes & baked potatoes

*CVNE RESERVA RIOJA 2013*

warm honey pudding  
w/ ricotta & rosemary cream  
*H&H 5 YEAR DOCE GENEROSO MADEIRA*

\$79++pp

Tickets PH: 561 339 244

WED MARCH 4TH

*Serenity Garden*  
TEA HOUSE & RESTAURANT

316 Vallette Way, WPB, FL 33401  
[www.serenitygardentea.com](http://www.serenitygardentea.com)

*corks + forks*  
CATERING

[www.corksandforkscatering.com](http://www.corksandforkscatering.com)



THURS MARCH 5TH

**OCEANA  
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