



# Spanish Wine Dinner

Enjoy a selection of boutique wines from Spain  
paired with a 4 course dinner  
created by **German Master Chef Michael Ober**  
& **Sommelier Melanie Ober**

## Menu

### lobster salad

w/ orange filets & arugula  
in naval orange vinaigrette

Juve y Camps Essential Xarello Brut 2013 – Catalonia

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### poached monkfish medallion

in lemon, saffron, caper jus  
w/ shaved green asparagus

Vina Somoza Godello Sobre Lias 2013 - Galicia

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### crispy roast pork suckling

w/ vegetable medley &  
baby potatoes in rioja

Finca Valpiedra Rioja Cantos de Valpiedra 2011 – Rioja

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### tarta de santiago

Spanish almond cake  
w/ flamed meringue

J Ordonez Moscatel Seleccion Especial #1 2012 – Malaga



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CATERING

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