

GASTRONOMIC EVENINGS

22-24 March 20:00hrs



"Flavours of Spain"

Gastronomic Menu 22 March 2018
Cristina Gutiérrez

Welcome Cocktail

California sushi roll.
Shrimp omelette.
Kimb crack with mango cream.
Courgette timbale.
Marinated quail gyoza.
Artichokes with quail egg and tobiko pearls.
Red tuna poke.

First Course

Cordoba-style ox tail millefeuille with salsifis cream.

Lime and Warm daiquiri foam & frappe.

Second Course

Larded monkfish with bay prawns and sea urchin foam.

Desserts

Pistachio delight

Tocinito de cielo flan with Bulgarian yoghurt and almond biscuit.

Wine cellar

Water, soft drinks, beer
White wine
Red wine
Rosé wine
D.O Rioja



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“Flavours of Spain”
Gastronomic Menu 23 March 2018
Vanessa Martín y Francisco Salas

Welcome Cocktail

Caviar
Salted Tongue
Steak Tartar

Menu

Wagyu carpaccio & Santa Rosalía oil.
Morcilla ravioli with vanilla and caderechas
apple.
Candied artichoke with churro lamb
sweetbread.
Stuffed lamb shoulder (optional).
Frozen gin fizz, two textures, two
temperatures.
Short ribs cooked at a low temperature.
Roasted rib top with holm oak aroma.

Dessert

Junket foam.

Wine cellar

Water, soft drinks, beer
White wine
Red wine
Rosé wine
D.O Rioja



La RESERVA CLUB
SOTOGRANDE

GASTRONOMIC EVENINGS

22-24 March 20:00hrs



"Flavours of Spain"

Gastronomic Menu 24 March 2018
Jorge Cortés

Welcome Cocktail

Roast smoked scallop with vanilla and coral jus.
Cadiz-style bao with marinated tuna.
Umami egg crunch with amanitas and their nest.
Cocoa and foie parfait ice lolly.
Blood orange salmorejo purée with prawns from Motril.
Razor clams and Bloody Mary.

First Course

Monkfish in green sauce with molluscs from my coast.

Second Course

Creamy wheat with Iberian pork and baby broad beans.

Dessert

'A golf course from my perspective'.

Wine cellar

Water, soft drinks, beer
White wine
Red wine
Rosé wine
D.O Rioja

