

## SAMPLE MENU

### CULTURAL, GASTRONOMICAL & CME TOUR OF SPAIN

SEP 11 – 26, 2011 (15 days, 14 nights)

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### REST. LA CAPILLA DE LA BOLSA MADRID

September 25, 2011

Assorted entrances at the center of table:

Milhoja de camembert con higos (Millefeuille of camembert with figs)

Paté de perdiz casero con aceite de boletus y trufa (Home-made partridge with porcini mushroom and truffle oil)

Taco de tomate con tartar de aceitunas negras y anchoas, perlas de mozzarella a la emulsión de pesto (Tomato cube with black olive and anchovy tartar, mozzarella pearls and pesto dressing)

Arroz de verduritas de la huerta (Rice with tender garden vegetables)

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Bonito Montemar (Montemar codfish)

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Sorbete de manzana verde (Green apple sorbet)

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Lomo de buey al carbón de encina con gnocchi (Ox loin charcoal grilled with gnocchi)

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Tarta de chocolate negro al jugo de naranja (Black chocolate and orange juice cake)

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Vino tinto Viña Mayor Roble D.O. Ribera del Duero (Red wine Viña Mayor Roble from Ribera del Duero region)

Agua mineral (Mineral water)

Café (Coffee)

Copa de Cava (Glass of Cava sparkling wine)

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