

Best of **Burgos & Cantabria**
With Michelin-starred
Celebrity Guest Chef Miguel Cobo

15 August 2017, 7.00pm

LA VENTANA

APPETIZER

- *Corn Nuts Biscuit, Creamy Foie Gras & Saltings
 - *Marinated Salmon, Avocado & Pickled Cream
 - *Lobster Curd & Shiitake Dashi
- Oloroso Alfonso (Palomino)*

STARTER

- *French Oysters, Apple Soup, Cucumber & Celery Frost
- Vñas del Vero (Gewürtztraminer)*
- *Tuna, Diabla (Devil) Sauce & Passion Fruit Gel
- Alda Selección (Xarel.lo)*
- *Glazed Pork, Salted & Creamy Yolk of Tubers
- Viero (Viura)*

MAIN

- *Roasted Monkfish in Black Olives, Pil Pil & Crustacean
- Alda Selección Bumper (Pinot Noir)*
- *Presalada, Ginger & Seaweed
- Habla del Silencio (Syrah, Cabernet, Tempranillo)*

DESSERT

- *Thai Panna Cotta with Coconut Ice-cream & Yuzu Gel
 - *Apple, Orange & Mango
- Alda Selección Sel (Xarel.lo)*

\$188++/pax
Inclusive of 7 Spanish wine pairings



Prices are subject to 10% service charge and prevailing government taxes.