

# *Barber of Seville*

## PRELUDE MENU

### *Carving Station*

#### **Slow-Roasted Rib Eye**

*Espelette salsa verde, horseradish cream (GF)*



### *Hot Items*

#### **Local Black Cod Crusted with Pimentón de la Vera**

*Braised white beans and tomato (GF, DF)*

#### **Grilled Petaluma Chicken**

*Lentils, spinach, lemon thyme sauce (DF, GF)*

#### **Gambas al Ajillo**

*Sautéed shrimp, olive oil, parsley, paprika (GF)*

#### **Roasted Asparagus**

*Cherry tomatoes, roasted garlic romesco (V, CN)*

#### **Garlic Sautéed Spinach**

*Shallots, garlic, cherry tomatoes (VE, GF)*

#### **Spanish Chorizo and Potato Sauté**

*Tomato, smoked paprika, parsley, garlic, onion (GF)*



### *Salads*

#### **Spanish Chickpea Salad**

*Tomato, green pepper, red onion, green olives, sherry vinaigrette (VE, GF)*

#### **Prelude Caesar Salad**

*Romaine, garlic croutons, Parmesan, Caesar dressing (V)*

#### **Strawberry Panzanella Salad**

*Strawberries, red onion, spinach, cucumber, balsamic glaze (V)*

#### **Watermelon Salad**

*Onion, feta, walnuts, arugula, red wine vinaigrette (GF, CN, V)*

#### **Spanish White Bean Salad**

*White beans, carrots, peppers, celery, onion, parsley, tomato vinaigrette (VE, GF)*

#### **Sliced Seasonal Fruit**

#### **Spanish Cheese Display with Dried Fruit**

