

SÁTIS

BISTRO

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TAPAS & SANGRIA WINE DINNER

Olé!

THURSDAY JULY 12TH AT 7:30PM

FIRST COURSE

ROSE SANGRIA WITH ELDERFLOWER LIQUEUR & STRAWBERRIES

Poached Shrimp
Radish & Pickled Zucchini Salad, Romesco

SECOND COURSE

TRADITIONAL RED SANGRIA WITH PEARS, APPLES & GRAPES

Chickpea & Blood Sausage Croquettes
Garlic And Parsley Emulsion

THIRD COURSE

WHITE SANGRIA WITH PEACH NECTAR, FRESH PEACHES & CHERRIES

Little Neck Clams
Purple Peruvian Potatoes, Chorizo, White Wine

FOURTH COURSE

BERRY BERRY SANGRIA WITH RED WINE, CREME DE CASSIS, BLUE BERRIES, BLACKBERRIES & RASPBERRIES

Sherry Braised Pork Ribs
Smoked Paprika & Molasses Glaze

Menu created by Chef de Cuisine, Keyon Coleman