

# RICK'S SUPPER CLUB

## A Spring Romp in the Rioja

### RECEPCIÓN

Goat Tartare—shaved bread

*Diwine Frizzante*

### ENTRADA

Asparagus Salad—warm goat cheese, olive, piquillo pepper

*Finca Elez Chardonnay 2015*

### PRIMER PLATO

Shellfish Paella—shrimp, lobster, king crab, saffron

*Don Jacobo White 2015*

### SEGUNDO PLATO

Basque Tuna Stew—garlic, tomato, paprika, potato

*Luis Alegre Koden Rioja 2013*

### PLATO PRINCIPAL

Roasted Marinated Leg of Goat—rioja, garlic sauce

Fava Leaves, Mushrooms & Calçot Onions

*Cantos de Valpiedra 2012*

### POSTRE

Strawberry Crema Catalana

*Diwine Frizzante*