



The 20th Anniversary Soirée Dinner

Saturday, March 7

Hors d'Oeuvres

Lobster Empanadas, Garlic Aioli

Chipotle Chicken Tostadas, Micro Ratatouille

Chocolate Caramel Tartlet with Sea Salt

Cold Selections

Kalamata Olive Tapenade and Roasted Garlic Hummus

Oven Baked Focaccia Bread

Tuscan Kale Salad, Raisins from the Vine, Pecorino, Prosciutto, Roasted Garlic Dressing

Central Coast Seafood Salad, Smoked Paprika Dressing

Hot Selections

Beluga Lentils with Spanish Chorizo and Market Vegetables

Guajillo Roasted Carrots with Crispy Chickpeas & Almonds

Feature Station - La Paella California

Traditionally prepared using locally caught Santa Barbara Seafood:

Mussels | Little Neck Clams | Spot Prawns | Calamari

Spanish Bomba Rice with Stewed Sofrito, Fresh Peas & Toasted Saffron

House-Made Aioli Bar: Roasted Garlic and Picante Aioli