~ RECEPTION ~
Passed Hors d'oeuvres
El Coto Bianco

~ FIRST COURSE ~
Tasting Plate
spanish ham wrapped & nduja stuffed dates, creamy white bean purée, Manchego cheese, pimentón tomato coulis, patatas bravas, paprika aioli
Bodegas Breca Garnacha
Borsao Garnacha Tres Picos

~ SECOND COURSE ~
Shrimp & Lobster "Al Ajillo"
toasted garlic chips, chili flakes, parsley, pan con tomate
Bodegas Muga El Anden Crianza

~ THIRD COURSE ~
Almond Milk Braised Berkshire Pork
red wine chorizo relish, wild mushroom tortilla española, anchovy butter basted broccolini, sherry cream sauce, saffron aioli
Faustino Gran Reserva Rioja

~ DESSERT COURSE ~
White Chocolate & Raspberry Panna Cotta
raspberry gelée, pistachios, blood oranges, honey oat crumble
Mistinguett Rose Cava

RESERVE: 317-824-1231 or chris@oakleysbistro.com