

Arizona Culinary Institute Presents
A Day in Basque Country Thursday March 9, 2017
Featuring Guest Chef Tandy Peterson Arizona Culinary Institute Alumni

Menu

Pintoxs
(Reception)

Bocadillo
*salt cod | pimento
white anchovy | olive
serrano ham | chorizo*

Tortilla Española
yukon gold potatoes | chorizo

Chile Relleno
sweet baby bell peppers | tuna

Olive Skewers
Peppers | anchovy

Vilarnau, Brut, NV, Cava D.O., Spain

First

Croquetas de Jamon
jamon serrano | salt cod | manchego

Navardia, Garnatxa Blanca/ Sauvignon Blanc, Rioja, Spain

Second

Silky Scrambled Eggs
eggs | chanterelles | baby squid | squid ink

Vara, Garnacha Rosado, Rioja, Spain

Third

Braised Lamb Shank
marinated tomatoes | artichoke | yukon gold potatoes confit

Proximo, Tempranillo, Rioja, Spain

Dessert

Truffles
pumpkin | vanilla | chocolate

Vanilla Flan
vanilla | smoked blueberries | hazelnuts

\$55 Per Person

*tax and gratuity included
One seating promptly at 6:30*

Arizona Culinary Institute 10585 N 114th Street, Scottsdale AZ. 85259