



LUNCH MENU

FIRST COURSE

Roasted Corn Chowder

Crispy Potato/ House-Made Bacon/Crab Salad

Pairing: Veremonte, Sauvignon Blanc, Casablanca Valley, Chile

ENTRÉE

Las Canarias Signature Duo

Pork Cubano Sandwich

Roasted Pork Loin/ Black Forest Ham/ Pickles
Mustard/Gruyere

&

Grilled Stone Fruit Salad

Plums/ Nectarines/ Watercress/ Burrata
Rustic Coriander Lemon Compote

Pairing: Mont Gras, "Quatro", Colchagua Valley, Chile

DESSERT

Sweet Tooth "Tapas"

Chef's Ever-Changing Miniature Delectables

Pairing: Michele Chiarlo, Moscato d' Asti, "Nivole"

\$15 per person ++

Add Suggested Pairings \$20 Per Person ++



DINNER MENU

FIRST COURSE

Spiced Catalan Style Gulf Shrimp

Chili Lime Brodo/ Tarragon/ Grilled Rustic Bread

Pairing: Chateau Ste. Michelle, Riesling, Washington

ENTRÉE

Choice of...

Maple Leaf Farms Duck Breast

Toasted Sweet Corn Cake/ Dried Cherries

Vinagre de Jerez Gastrique

Pairing: Mont Gras, "Quatro", Colchagua Valley, Chile

Or

Atlantic Salmon Pavé

Smoked White Bean Cassoulet/ Chimichurri Purée

Pairing: Van Duzer, Pinot Noir, Willamette Valley, Oregon

DESSERT

Sweet Tooth "Tapas"

Chef's Ever-Changing Miniature Delectables

Pairing: Michele Chiarlo, Moscato d' Asti, "Nivole"

\$35 per person ++

Add Suggested Pairings \$30 Per Person ++