

# DRIFT COCKTAIL DINNER SERIES

..... MARCH 29TH & MARCH 30TH .....

## TOUR OF BASQUE



### *First Course*

**PATATAS BRAVAS** potato mille feuille / aioli / bravas sauce

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**SHERRY COBBLER** lustau oloroso / domaine du coquerel calvados / orange

### *Second Course*

**PINTXOS BOARD** jambon serrano / salt cod croquettes / manchego stuffed date / gambas al ajillo / brûléed goat cheese, paquillo relish, crostini, cilantro

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**MARIANITO SPRITZ** puerto de indias strawberry gin / vermouth mata tinto / campari / cava

### *Third Course*

**MARINATED SPANISH OCTOPUS** lemon / piquillo peppers / grilled aubergine / parsley oil

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**PIQUILLOTINI** etion vodka / piquillo / lime / combier kummel spritz

### *Fourth Course*

**MERLUZA EN SALSA VERDE** razor clams / garlic / white wine / lemon / parsley

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**SPANISH G&T** gin mare / fever tree mediterranean tonic / peppercorns / lemon thyme / lemon

### *Fifth Course*

**COMPART DUROC PORK LOIN** roasted & dry aged / white bean purée / piperrada / espelette / rosemary

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**SANGRIA** tempranillo / st. remy vsop / orange curacao / urban tree sidra urbana

### *Sixth Course*

**TORRIJAS** [fried french toast] blood orange glaze / vanilla ice cream / cinnamon / streusel

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**CARAJILLO** licor 43 / thatcher's blood orange / coffee / cinnamon whipped cream