



## VALENTINE'S WINE DINNER REPRESENTING ROMANTIC SPAIN

### **Marinated Spanish Olives**

Mont Marcal, Cava Brut Reserva (2016)

### **Mussels with Sherry & Saffron**

Zagalin, Rueda Verdejo (2017)

### **Red Pepper Pasta with Manchego Garlic Cream**

Zagalin, Montsant (2017)

### **Chorizo & Goat Cheese Stuffed Serrano Peppers**

Bodegas Vinae Mureri, Ribera del Jiloca Garnacha Old Vines  
Xiloca (2016)

### **Patatas con Gambas Skewered with Spicy Tomato Aioli**

Bodegas Triton, Vino de la Tierra de Castilla y Leon  
Tempranillo Juramento (2016)

### *Dulce*

### **Chocolate Covered Strawberry**

Sunday February 10, 2019 Evening Starts @  
4:00PM \$65 per person not including tax &  
gratuity.

**Reservations Required. Make your  
reservation by emailing  
jennifer@carlonis.com or calling the  
restaurant @ 440-235-8880**