



4th Annual #OMGFOOD

All guests of the 4th Annual #OMGFOOD event will enjoy the following three course dinner prepared by La Cuchara. The dinner will also include a wine pairing with the two bottles of wine listed below.

First Course

Fresh Hummus

Spanish Olives, Pepita Toast Points, Preserved Lemon, Olive Oil

Entree

Spring Vegetable Paella

Asparagus, English Peas, Piquillo Peppers, Rosemary, Tomato Sofrito

Spring Vegetable paella made with Spanish Bomba rice and seasonal vegetables. The chef's at La Cuchara have precooked the rice and vegetables in a vegetable stock for you to assemble and finish in your new paella pan at home! It is important to use a paella pan when making paella because of the amount of contact the rice receives with the pan increases the caramelization and flavor development of the final dish. The rice should be in a very thin even layer so when cooked in the thin paella pan the bottom layer of rice becomes crispy.

Desserts

S'mores Pie

Buttery Graham Cracker Crust filled with Fudge Brownie filling, finished at home with Goopy Vanilla Marshmallows.

Wines by the Bottle

Zaleo Tempranillo Joven 2019, Ribera del Guadiana Spain, 100%
Tempranillo

Crimson Clover Sauvignon Blanc 2019, Tierrade Castilla Spain, 100%
Cabernet Sauvignon

