



Spanish Wine Dinner

August 22nd 6:00-9:00PM
\$125 per person (includes tax & gratuity)

Cocktail Hour

GRAZING BOARD & TRAY PASSED HORS D'OEUVRES

delectable Spanish cured meats & cheeses, olives, Marcona almonds, confit whole garlic cloves, anchovies, olive oils, dried fruits, jams, assortment of fresh baked breads

SANGRIA BAR

First Course

GAZPACHO

confit heirloom tomatoes, fire roasted jalapeños, Spanish onion, fresh herbs, Scallop and Jumbo Lump Crab Ceviche

BODEGAS PAZO PONDAL - ALBARINO - GALICIA, SPAIN 2020

Second Course

ENSALADA MIXTA

mixed greens, roasted beets, candied blood oranges, shaved Manchego, Marcona Almonds, blood orange cava vinaigrette, fried anchovies

BODEGAS ANADAS - ROSE - ARAGON, SPAIN 2020

Third Course

FAMILY STYLE PAELLA FEAST

parmesan crusted cod, wood fired vegetable saffron paella, spanish sea salt, e.v.o.o

PAZO DE MONTERREY - MENCIA - GALICIA, SPAIN 2019

Fourth Course

CHOCOLATE BRANDY MOUSSE

olive oil, sea salt, raspberries

FELIZ SOLIS - VINA - LA MANCHA, SPAIN 2016

Tickets available brickwfb.com
60 Sherry Lane, Prince Frederick MD
4430486-5799