

# **TOUR OF SPAIN**

## **WINE & FOOD PAIRING | FOREST GOLF CLUB & INN**

**Saturday February 5th | 5:30pm Social | 6:00pm Pairing**

**EXPERIENCE SPANISH TAPAS AND CUISINE PAIRED WITH FINO AND  
OLOROSO SHERRIES AND RIOJA WINES**

**PRE-PAIRING SOCIAL**  
MARGARITAS & SANGRIAS

### **TAPAS | PAIRING: Tio Pepe Extra Dry Fino**

SELECTION OF DRY-CURED JAMON, SPANISH CHEESE, MARINATED OLIVES,  
ROASTED VEGETABLES & CRUSTY BAQUETTES

### **ZARZUELA | PAIRING: Segura Viudas Brut Reserva Cava**

CATALAN TOMATO SAFFRON BROTH SOUP W/ JUMBO SHRIMP & WHITE FISH

### **CORDERO ASADO | PAIRING: Marqués de Cáceres Reserva 2016**

ROAST LAMB TENDERLOIN CHOPS, SWEET RED PEPPER, ROMANESCO  
SAUCE, BABY POTATOES, WHITE ASPARAGUS & SAUTEED GREENS

### **FRISUELOS | PAIRING: Alvear Pedro Ximenez de Añada 2017**

COCONUT ICE CREAM STUFFED CREPE, SHAVED ALMONDS & MACERATED CHERRIES

#### **Includes**

Sherry, Wine & Sparkling w/ Featured Selections  
18- Hole Green Fee Valid through 2022

Per Person | \$60 (plus HST & Gratuity) | Pre-pairing Social | Cash Bar



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