



Course I- Scallop & Shrimp Ceviche  
Vina Esmeralda Gewurztraminer

Course II- Molten Cheese Fritter with  
Serrano Ham

Gran Vina Sol Chardonnay

Course III- Veal Shank with Queso de Cabrales

Ribera Del Duero: Celeste Blue

Course IV- Trio Tapas Salada- Chorizo &  
Chicken Skewer, Pulled Short Rib & White  
Beans, Greens with Manchego, Calamari and  
Capers

Ibericos Crianza Rioja

Course V- Sangria Chocolate Torte

Salmos Priorat

# Torres Wine Pairing Dinner

"2006 Spanish Winery of the Year"



September 14

at 6:30 P.M.

Corning Country Club

Please call 607-936-3711 for  
reservations. \$70 per person