



Spanish Table Prix Fixe Dinner

September 12th

\$48 food / \$70 with flight

Tapas : Tortilla de Patatas

(fried potato omelette) / castel vestrano olives / marcona olives

Los Topos Rosé (grenache- syrah), Paso Robles 2013

Heirloom Melon Gazpacho

cava, baby calamari, octopus, mint vinaigrette

Verdad Albarino Paragon Vineyard, Edna Valley 2012

Basque Poached Egg

**basque stewed peppers, poached egg, spinach, prosciutto,
manchego cheese**

Bodegas Ateca Honoro Vera Garnacha, Spain 2012

Pinchos Morenos Pork Loin Medallions

pipperade rice stuffed baby eggplant, artichokes, romesco sauce

Force of Nature Tempranillo, Paso Robles 2012

Empenadas

apple stuffed empanadas, almond pastry cream, dulce leche ice cream

Alvear Pedro Ximenez Sherry Solera, Spain 1927

Executive Chef: William Ouderkirk

Sommelier: Justin Brody

Reservations suggested
www.robinsrestaurant.com | 805.927.5007
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