



Rules of the Sancho Panza Society:

- 1 We welcome one and all who have a sense of humour
- 2 We gather only for pleasure and to foster friendships
- 3 We share a love of food and wine, but above all camaraderie
- 4 We promise to mingle with all who gather
- 5 We shall not take ourselves too seriously

INAUGURAL SANCHO PANZA SOCIETY DINNER

Tuesday, 19 July, 2011 at 6.45pm for 7.15pm

Subsolo Restaurant & Bar - 161 King Street, Sydney

The Menu

Bowan Island Black Olive Sour Dough Bread

Cured Salmon Sashimi in Olive Oil, Sticky Jerez Vinegar, Valencia Orange & Deep Fried Capers*
Seared King Prawn Cutlets wrapped in Jamon Serrano with Quince Aioli*

Zucchini Flowers filled with Valdeon, Manchego & Mahon Cheeses with Salsa Verde
Rodriguez Bros. Longaniza Herradura Pork Chorizo with Morcilla & Caramelised Eschallots*
Lamb Shoulder Salad with Baby Spinach, Fresh Mint, Marinated Figs & Pomegranate Molasses*

Portuguese Espetada Grills in Sequence*

Portuguese Chicken & Rump Steak with Rock Salt Crust

Patatas Bravas – Greens in Season

Churros filled with Caramel, Chocolate Sauce & Honey Nougat Ice Cream

in sequence with

Hot Chocolate Pudding with Melting Chocolate Centre & Vanilla Bean Ice Cream

*Substitute Courses available for Vegetarians & Special Dietary Requirements

Beverages

Bodegas Muga Rioja Colección

Viura/Malvasia – Rosado – Reserva Tempranillo – Moscatel

Also beer, soft drinks and mineral water

Pricing: \$95.00 per guest including GST & service

Bookings: Can only be made by email to jose@blancotouringcompany.com

Please Note:

1. Bookings for the dinner will be accepted until June 18 or all places are sold out
2. You will need to pay cash on the night to settle the account