

CLINK.

CLINK. Outdoor Summer Dinner Series:

THE ART OF SANGRIA AND TAPAS - MENU

Reception: Sparkling Sangria

"Fish Tacos" Maine Red Fish/Charred Tomatillo/Queso Fresco/Radish

First Course:

White Sangria

Wood Grilled Octopus/ Smoked Almonds/Olives/ Baby Fennel

Second Course:

Rose Sangria

Slow Cooked Pork En Crepinette, Native Corn Chowchow

Third Course:

Red Sangria

Salt Crusted Summer Peach/Whipped Red Wine Mascarpone/Pistachio
Ice Cream

@eatdrinkclink on instagram

**Consumption of raw animal and/or undercooked proteins may increase your risk of food borne illness*

Please inform your server if a person in your party has a food allergy