



Rebecca's Restaurant

Presents

Tastes and Tapas, Spain and Beyond

With sommeliers Mary Frier & Maddie Syme

Wednesday, May 22, 6-8pm

Five courses of tapas influenced by Spanish cuisine, paired with two wines per course- a selection from Spain, and one from beyond.

Antipasto, a traditional Spanish first course,
served cold with tortas de aceite (olive oil crackers)

Charcuterie plate served with pineapple & papaya chutney, spicy horseradish and pea spread, radish & garlic ferment with sour dough & tortas de aceite

Calamari sautéed with shallots, garlic, fresh basil, blistered tomatoes,
olive oil & fermented lemon

Eggplant pâté with hints of clove, cumin, & fennel served with sour dough

Cheese Plate

Local cheeses served with a spicy roasted bell pepper jelly, sweet onion chutney, served with lavender & lemon biscuit

\$100 per person (plus HST and gratuity)

Here at Rebecca's our meat and eggs are free-range and our produce locally sourced. We take much pride in our food and our service so please let us know if there is anything we can do to make your experience enjoyable.