



**AMERICAN CUISINE WITH A SPANISH LENS AT THE IBERIAN PIG**  
with Chefs Josue Peña, Liron Eisenberg & Jon Sinecki

**MEJILLONES EN ESCABECHE**

Bang Island Mussels, Fennel, Chorizo Vinaigrette,  
Orégano Migas

**HOJALDRE DE QUESO**

Caña De Cabra, Puff Pastry, Quince Paste,  
Roasted Grapes, Marcona Almonds

**PANZA DE CERDO**

Apple Cider Braised Tennessee Pork Belly, Poached Apples,  
Anson Mills Grits

**BISTEC DE WAGYU**

Chatel Farms Flank Steak , Olive Oil Mashed Potatoes,  
Hazelnut & Leek Piperade, Ancho Bordelaise

**"BURNT" BASQUE CHEESECAKE**

Drunken Cherries, Chantilly, Rioja Syrup

AF&WF INTIMATE DINNERS PRESENTED BY



INFINITI.