

SER COOKING CLASS

For the SER adults cooking class, the group as a whole will select one item from each section. The chef will demonstrate how to make each dish as the participants interact with the food to learn tips and tricks that the chefs have learned from years of cooking.

The class includes three courses, as participants will get to eat each item they learn how to make. In between courses, participants will get to sit back, relax, eat, and drink (if so desired) while the staff prepares for the next course.

\$100 per guest (does not include tax and gratuity)

Minimum of 4 guests, Maximum of 10

ENTREMESES

OSTRAS de MERCADO freshly shucked oysters, mignonette

MEJILLONES a la CASTELLANA mussels, garlic serrano ham, sweet paprika

SARDINAS ASADAS herb-smoked sardines, black garlic aioli, tomato, basil oil

REVUELTO de SETAS mushrooms, cured egg yolk, shaved duck foie gras, tamari soy

TORTILLA de PATATAS potato, poached onion, eggs

GAMBAS al AJILLO shrimp, shaved garlic, cayenne pepper, extra-virgin olive oil

PLATO PRINCIPAL

BACALAO al PIL PIL salt cod, extra-virgin olive oil emulsion, porcini mushrooms

PAELLA

MARISCOS squid, monkfish, shrimp, clams, mussels

CARNE chicken, rabbit, duck

VEGETALES yellow squash, zucchini, cabbage, red cabbage, leeks

CONEJO ASADO roast whole rabbit, SER mashed potatoes

POSTRE

FLAN de la CASA traditional spanish flan, berries, whipped cream

ARROZ con LECHE asturian-style rice pudding, caramelized sugar

GOXUA syrup-soaked almond spongecake, cream, strawberry, custard, caramelized sugar

CHURROS traditional spanish-style donut, cinnamon sugar, chocolate sauce