



Coco Palm Wine Dinner Event Paired with Spanish Eye Wines

Spanish Guitar & Flamenco Dancing

Wednesday, July 22, 2015

Dinner and wine pairing served at 7:30pm

First Course

Tapa de Jamones y Queso

Sliced Spanish Ham, Smoked Pork Tenderloin & Manchego Cheese.

Pulpo a la Gallega

Grilled octopus, olive oil and paprika.

Wine Pairing: Albariño

Second Course

Patatas Bravas

Potatoes, spicy tomato sauce & aioli.

Setas con ajetes

Shitake mushroom sautéed with garlic and green onions

Wine Pairing: Verdejo

Third course

Ensalada del chef

Walnut arugula and pine nuts with quinoa

Wine Pairing: Semi-Sweet White

Fourth Course

Paella Valenciana

Saffron seasoned Bomba rice, Spanish sausage, pork tenders, chicken,

Seafood and fish, served with ripe plantains.

Wine Pairing: Tempranillo

Fifth Course

Tarta de Santiago

Sweet flourless almond tart.

Wine Pairing: Semi-Sweet Red

\$79.00 per person plus tax and gratuity. For Reservations please call
909-469-1965 Tues-Sun. 10:30am-9:30pm. Seating is limited and
reservations are recommended.

Coco Palm Restaurant 1600 Fairplex Drive, Pomona CA, 91768

*Join us!
July 22nd*

Live Flamenco

7:30 PM

Wine Dinner

*5
courses*



Taste the new creations of
our Chef Felipe
and our new wines from Spain



FOLLOW US!

\$79.00

RSVP: (909) 469 1965

1600 Fairplex Dr.

Pomona, CA. 91768

www.cocopalmrestaurant.com


Coco Palm
restaurant