



CROMA VERA WINES

Thursday-Monday: 1:00p.m.-7:00p.m.

\$15 PAIRING

Mama Ganache Artisan Chocolates paired five of their delectable gourmet chocolates with five of our Spanish-inspired wines.

Add it to your wine flight for only \$15.

\$30 CHARCUTERIE PLATE

Spanish Cheese & Charcuterie Plate

Chef Kimi Walker of Wren Foods, has designed a new Spanish cheese and charcuterie plate to pair beautifully with our tasting flight of Spanish-inspired wines.

The plate is intended for 2-3 people to share.

Cheeses:

La Gruta Del Sol Tres Leches

Truffle Kid

Leonora a Fuego

Meats:

Lonzino

Spanish Chorizo

Accompaniments:

Mushroom Pate

Herbed nuts

Goat cheese stuffed Peppadew Peppers

Mama Ganache Chocolate Shards

Mixed Spanish olives

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