

*Magnolias*  
at the mill -  
**SPANISH**  
*Wine Dinner*

A M U S E

**Jamon Croquette**

saffron, pimento de Espelette

F I R S T

**Yellowtail Crudo**

fresno, radish, beet, blood orange vinaigrette, fennel

S E C O N D

**Octopus Carpaccio**

roasted pepper, arugula, caper berries, citrus vinaigrette

T H I R D

**Veal Cutlet**

cabrales, chestnuts, apples, golden raisins, parsnip

F O U R T H

**Iberico Pork Rack**

figs, manchego polenta cake, pomegranate, string beans, rutabaga, pork jus

F I F T H

**Tarta De Aceite**

poached pears, fried Marcona almonds