

# Tapas

According to legend, the tapa tradition began when Castile's King Alfonso the Wise recovered from an illness by drinking wine and nibbling small dishes between meals. After regaining his health, the king ordered taverns to serve their guests food along with wine. Other stories cite a more practical reason--taverns of the 13th Century didn't have the benefits of modern pest control, so, a slice of bread was served atop glasses of wine or sherry to prevent uninvited guests. It wasn't long before enterprising bartenders were putting small snacks on the bread, and the lowly tapa (from tapa derived the verb tapar, "to cover") became as important as the beverage it was protecting. Today these small bites are served, thankfully, with no additional duties.

**WATERMELON GAZPACHO**  
**WITH MELON, CUCUMBER, GOAT CHEESE, AND BASIL 5**

**GOAT CHEESE POLENTA FRITTERS**  
**WITH SAFFRON TOMATO SAUCE, AND BASIL PESTO 7**

**SEARED DIVER SCALLOP**  
**WITH EGGPLANT CAPONATA, AND PEAR MOSTARDA 11**

**PAN ROASTED FLOUNDER**  
**WITH MAQUE CHOUX, AND CHARRED TOMATO VINAIGRETTE 9**

**STEAMED PEI MUSSELS**  
**WITH CHORIZO, FENNEL, AND WHITE WINE 8**

**ROASTED LOCAL FIGS**  
**WITH BRIE, BACON, TAPÉNADE, AND BASIL 6**

Wednesday, July 28, 2010