

**Confrérie de la Chaîne des Rôtisseurs
The Triangle Bailliage of North Carolina
Assumes the Privilege of Conducting**

**An Exotic Quixotic Epicurean Odyssey
Through the Countryside of Spain
(A Mainly Tapas Experience)**



**At Bakus
In Durham
On Sunday, January 18, 2004**



Entradas:

Ceviche: Emerging from the Costa del Sol (where Tapas was born), the ceviche found its rich niche composed of titillating tilapia and sensuous cilantro to unfold extolled in a compelling and impelling highly emotional emulsion, one hoarding high priced diced red pepper and tomatoes.

Stuffed Olives: The oblong throng shroud a cloud of proud pimento and jack cheese lightly batter fried to be suitably identified as edibly edified.

Segura Viudas Brut Heredad

Culled Cold Tapas:

A Mantra from La Mancha

Apples come to fruition as they cohabit in sinful intimacy embraced by Manchego cheese with a minimum of cinnamon.

Andalusian Pipperrana Salad

An Andalusian profusion is born with no exclusion of cucumber, red and green peppers, red onions, and eggplant, all sliced, diced, and spiced as a culinary zeitgeist abetted with well bred red wine vinegar and a diffused glow of cilantro.

Gran Bazan Verde Albarino 2001

A Country Spanish Soup:

From Galicia: Caldo Gallega

This super sopa is a nutritious collage of navy beans, chorizo (with pork and ham), potatoes, celery, carrots, Serrano jam and onions – to embody the essence of rural pastoral unassuming consuming.

Joan D'Anguera 1998

**The World Renowned and Propitiously Profound
Triangle Vertical Intermezzo: “Sweet Ices” – Mystery Fruits**

The Right Stuff:

From La Rioja: Pimiento Piquillo

A well-cajoled mold of select bread crumbs, monumental pimiento cheese, and pleasantly limp shrimp comprise the dapper pepper intrusions; they are left but not bereft afloat with the buoyant support of a sort of a port cream sauce.

Nora Albarinio, Rias Baixas 2002

Some Meats Meet Tepid Tapas:

Pork With Fig Sauce

The elite hog's meat is graced as it's placed among black Spanish figs ("black jacks") and the odd brazen raisin much livened with a brown sugar frown and a snort of port.

Duck Loin With Blueberry

The loin is nursed and immersed in a sauce of smart tart cranberry juice and orange juice given a boost when reduced with red wine and wedded embedded with true blueberries.

Rotilan Torra Reserva Priorato 1998

Country Family Style Sharing:

From Valencia: Lobster Paella Valenciana

A nest of priceless rices, seafood (including fresh lobster meat), chicken, chorizo, focal vocal spice entice our dining vice, upgrading this self-deprecating country creation.



The Unrivalled Arrival of Archival Sweets:

Flan

The picaresque countryside has mustered its accustomed custard graced in this case with berries. Flan is the Spanish answer to crème caramel, which herein is elevated, celebrated, and typically hyperinflated to Chaîne standards of precious presumption and convivial consumption.

Arroz con Leche

From Asturia: The Iberian slant on rice pudding is putting in place the final taste.

Gould Campbell Vintage Port 2000 & Grahams "Six Grapes" Reserve Oporto

BA KUS

Restaurant + Tapas + Wine Bar

Adrian Taylor - Creator & Proprietor

Alejandro Segura – Chef

With Special Thanks to:
Dania Gonzales, Betsy Claudia, and Ruben Rojas

String Serenading by:
Brad Newell & Chris Censullo

