

CUADRO 44

by
Anthony Sasso

An eclectic Spanish restaurant designed in partnership with James Beard Foundation-recognized chef, Anthony Sasso, a 13-year veteran of the Michelin-starred restaurant Casa Mono. With this new Windstar Cruises venture, Sasso is creating a menu of inventive, modern Spanish cuisine inspired by his travels all over Spain.

PARA LA MESA / FOR THE TABLE

Jamón Ibérico (Extremadura)

24 month aged pork leg raised solely on acorns in Southern Spain

Pan con Tomate (Catalunya)

Toasted "pan cristal" bread rubbed with raw garlic and tomato

TAPAS / SMALL PLATES

Catalan Salad (Catalunya)

Chicories, garbanzos, red onion, bell pepper, black olive, tomato, sherry vinaigrette

Potato Tortilla "Chips and Dip" (Madrid)

Potato chip and chive gremolata, garlic and parsley crème fraiche, cracked black pepper

Paella Croquettas (Alicante)

Arborio rice balls, saffron sofrito, panko crust, chorizo alioli

Pulpo Gallego (Galicia)

Galician octopus, Yukon gold potato salad, pimentón, pickled celery vinaigrette

Albondigas y Lentejas (Asturias)

Pork meatballs, lentils, shaved carrots, grated manchego

PLATO GRANDES / ENTREES

Beets, Blueberries, Valdeon (Castille y León)

Roasted beets, homemade granola, fresh berries, blue cheese and smoked kale

Gazpacho del Mar (Andalucia)

Grilled white fish filet, chilled tomato gazpacho, seafood salad

Confit Chicken Fideos (Valencia)

Toasted angel hair pasta in the style of paella, pulled chicken, clams, sea beans, meyer lemon

Cod (Pais Vasco)

Olive oil poached filet, salsa "pil pil," artichokes, pickled red fresno chilies

Lamb Chops (Catalunya)

Mint salsa verde, green apples, kohlrabi, manchego

Pork Chuleta (Galicia)

Pork cutlet, romesco, grilled leeks, and migas de jamón bacon bits

VEGETABLE SIDES

Patatas Bravas

Setas al Ajillo

Piquillo Peppers and

Shishito Peppers

Squash and Sage

Toasted Garlic

POSTRES / DESSERTS

Churros y Chocolate (Madrid)

Cinnamon and sugar fritters, spicy hot chocolate, fresh seasonal fruit

Crema Catalana y Bunuelos (Catalunya)

Crème brûlée, fried bay leaves

Torta de Santiago (Galicia)

Almond cake, vanilla ice cream, sangria fruit

Quesos

Manchego, malvarosa, valdeón