

*Chilean Wine Dinner represented by
Wine Maker Miguel Torres*

March 31st, 2020 at 7 pm

Welcome Drink

Las Mulas Sauvignon Blanc 2019

First Course

Poached Bay scallops, clams, mousse of turnips and celery, cloud of lobster and Uni

Cordillera Chardonnay 2018

Second Course

Grilled Quail, labneh with Za'atar zucchini cubes and pomegranate

Cordillera Carmenere 2016

Third Course

Butter Toast with carrot cream, wild mushrooms, and black garlic

Cordillera Carignan 2016

Fourth Course

Heritage Pork with red cabbage, pineapple, red beets, and rosemary

Manso de V Cabernet Sauvignon, 2013

A Bite from The Chef

Fresh Baked chocolate waffle with powdered sugar snow

Executive Chef and Owner Bart Vandaele, Chef de Cuisine Alexander Flores

\$69 (tax and gratuity not included)