




Food & Wine Pairing

5-Course Dinner Menu

AMUSE-BOUCHE

Chorizo Croquet


Chorizo and mozzarella croquet on a plantain bed, topped with shrimp and mango sauce

 Canti Prosecco Milesimato – Veneto, Italy

APPETIZER

Beef Tartare


Beef tartare, onion, capers, parsley, served on a toast

 Cruset Rosé – Languedoc, France

FIRST COURSE

Skirt Steak


Skirt steak with scallops, porcini mushroom sauce, blue cheese, red wine sauce, mashed cauliflower & yuca chips

 Trivento Golden Reserve – Mendoza, Argentina

SECOND COURSE

Black Angus Rib-Eye


Rib-eye with pepper-cognac sauce, truffle mashed potatoes, octopus in aioli, yogurt sauce & dehydrated kale

 Joseph Carr, Cabernet Sauvignon – Napa Valley, USA

DESSERT

Alfajor Ice Cream

Chocolate-covered alfajor, caramelized peaches & ice cream

 Licor 43 Chocolate Carajillo – Cartagena, Spain

+ Live Tango Show!

Sponsored by: 
Pepia Est n.v.
spirits & wines

A 15% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

