



TASTE *of* ARGENTINA

WINE DINNER

FIRST COURSE

Shrimp Ceviche

tomato, red onion, lime, cucumber, cilantro, aji verde crème,
fried plantain chips

paired with 2022 Luca Chardonnay

SECOND COURSE

Aji de Gallina Croquettes

cumin braised chicken, salsa criolla, yellow pepper sauce

paired with 2021 Graffito Cabernet Franc

THIRD COURSE

Churrasco

cornmeal arepa, chimichurri, vinaigrette tomate

paired with 2022 Tikal Natural Malbec

FOURTH COURSE

Chocolate Torta

espresso-soaked cocoa cookies, dulce de leche cream cheese icing,
dark chocolate ganache

paired with 2021 Mendel Cabernet Sauvignon

