

Tasting & Wine Pairing

Amuse Bouche

TORTILLA CONE

With creamy avocado | black beans, and fresh cheese

WELCOME | SPARKLING DRINK

First course

AMBERJACK CEVICHE

Dressing for tiger's milk

WHITE WINE SUSANA BALBO TORRONTES "CRIOS" | 2023

Second course

RED SNAPPER WITH ACHIOTE

Lime beurre blanc sauce, grilled baby corn

WHITE WINE BEN MARCO | CHARDONNAY "SIN LIMITES" | 2022

Third course

CASSAVA CROQUETTES

Stuffed with slow-cooked beef short ribs, chipotle chutney

RED WINE SUSANA BALBO MALBEC "SIGNATURE" | 2020

Fourth course

BIFE DE CHORIZO

USDA SIRLOIN, grilled, served with sweet potato
purée, jus reduction

RED WINE SUSANA BALBO | BRIOSO SIGNATURE | 2022

Dessert

COCONUT PUDDING

Served with dulce de leche

MR BLACK COFFEE LIQUEUR