

MENU

Appetizer: Empanada Argentinas - Traditional Argentine Pastry lightly fried and served with a delicious Chimichurri Sauce.

Wine: Simonet Blanc De Blancs Brut Vin Mousseux

Seafood Appetizer: Trout Encabollada - Lemon Pepper Wine Sauce

Wine: El Portillo Sauvignon Blanc Mendoza

Salad: Ensalada Argentina - Romaine lettuce, baby spinach, celery, arugula, Roquefort, and walnuts w/Red Wine Vinaigrette

Wine: Alamos Chardonnay Mendoza

Entree: Lomo a la Pimienta - medallions of beef tenderloin, seared with black cracked pepper and finished in a delicate Argentinian Chardonnay and Shallot cream sauce. Our feature selection will be served with:

**Creamed Potatoes - An Argentinean Favorite
and**

Steamed Vegetable Du Jour with a South American Twist.

Wine: Trumpeter Merlot Tupungato Estate

Dessert: (To be alternated between each setting)

Dulce de Leche Cheesecake - Rich vanilla cheesecake with melted caramel and chocolate accents.

and

Mango Cheesecake - Creamy light cheesecake with a baked mango crust on a plate of drizzled raspberry coulee.

Wine: Clair Cellars Late Harvest Riesling