



Wednesday, January 25, 2023

Journey through the intense and interesting
wines of South America!

bubbles + bite

NV Piattelli Brut / Argentina
House Brioche, Mouco Truffelo, Persimmon

first course

Garzon Albarino / Uruguay / 2021
Smoked Colorado Trout Brandade, Anasazi Beans,
Winter Greens Puree, Citrus

second course

Montes Alpha Pinot Noir / Chile / 2018
Roasted Hen, Pumpkin Sopapilla, Winter Squash,
Spiced Blackberries

third course

Garzon Tannat / Uruguay / 2020
Buckner Family Farms Lamb, Crispy Potato,
Root Vegetables, Currants, Winter Baby Greens

fourth course

Warm Tres Leches Cappuccino (non-alcoholic)
Chocolate, Olive Oil Cake, Espresso Caramel

take home treat

Pistachio Persimmon Macaron, Citrus Curd