

MENU

THE EMPANADA WORKSHOP

BEGIN THE EVENING BY CRAFTING YOUR OWN
EMPANADA MENDOCINA WITH HANDCUT WAGYU BEEF.
HIGH MOUNTAIN VINES CHARDONNAY

HUMITA

SWEET CORN VELOUTÉ, GRILLED QUEENSLAND CORN,
WHIPPED GOAT CHEESE, ROASTED GRAPES, CANCHA &
BASIL OIL.
ADRIANNA VINEYARD WHITE STONES CHARDONNAY

CHIVO

SLOW-ROASTED GOAT SHOULDER, CHARRED LEEK,
SMOKED GARLIC PURÉE & ROSEMARY JUS.
APPELLATIONS SAN PABLO CABERNET FRANC

TIRA DE ASADO

TWELVE-HOUR SLOW-BRAISED ARGENTINE-STYLE
BEEF SHORT RIB, FIRE-ROASTED PUMPKIN PURÉE,
SALSA CRIOLLA & BEEF GLAZE.
MALBEC ARGENTINO

MATAMBRE

SLOW-COOKED AUSTRALIAN BEEF FLANK, ROLLED
WITH CHIMICHURRI, ROASTED CAPSICUM, SPINACH
& HERBS. CHARGRILLED & SERVED WITH POTATO PAVÉ,
GRILLED BROCCOLINI & A RICH MALBEC REDUCTION.
CARVED TABLESIDE.
NICOLÁS CATENA ZAPATA

DULCE DE LECHE

ENCASED IN A WHITE CHOCOLATE SHELL WITH PISTACHIO
CHANTILLY, TOASTED MILK CRUMB & STRAWBERRY PEARLS.