

3 COURSE MENU

- I -

> FRESH SALAD <

Refreshing arugula salad, featuring delicate prosciutto slices, estate-grown figs, and a crunchy parmesan cheese crouton



TEMPUS ALBA ROSADO DE MALBEC
“... intense raspberry tones, tropical and floral. Dry ...”

- II -

> FILET <

Tender filet mignon paired with a delicate pumpkin and curry mousseline, finished with a rich mushroom sauce and fresh microgreens



TEMPUS ALBA RESERVA MALBEC
“... Intense red color with hints of violet and black.
Aromas of ripe raspberries and black plum, notes of vanilla and chocolate ...”

- III -

> PERA <

Pear poached in a rich honey and balsamic glaze, paired with crunchy walnut praline and finished with microgreens



SAUVIGNON BLANC DULCE NATURAL
“... frutal, refined ...”

\$ 59.000