

## 3 COURSE MENU

- I -

### > EMPANADA <

Typical knife-cut filet empanada, accompanied by chimichurri and jarilla-infused olive oil



**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**



**Vegetarian / gluten free options available**

“Prices are subject to change without notice”