

la vid



TASTING MENU

— 1ST COURSE —

101 Bubbles Brut Sparkling Wine

Roast carrots spaetzle · Organic poached egg from Maipú
Beetroot pickles · Caramelized onions

— 2ND COURSE —

Barrel Select Pinot Noir

Grilled sweetbread · Cabbage cream · Bottling quince pulp · Crispy quinoa

— 3RD COURSE —

Privada Family Blend

Kid from Malargüe wrapped in homemade dough
Garlic confit allioli sauce (garlic and oil dressing) · Buttercup squash cream

— 4TH COURSE —

Lote Negro Unique Edition

Argentinian Asado (barbecue)
Texture of potatoes · Winter bottling tomatoes · Argentinian chimichurri sauce

— 5TH COURSE —

Yerba mate sorbet · Yerba mate bread pudding

— 6TH COURSE —

Ponche de Malbec Reserva

Dulce de leche (milk caramel jam) and chocolate wet sponge cake · Roast banana · Coconut custard

— 7TH COURSE —

Nespresso Coffee · 86% Semi-sweet chocolate · Petit four