



Savoring Chile

WINE DINNER

TUESDAY, MARCH 18, 2025 | 6 P.M.

\$110 PER GUEST

(INCLUDES TAX AND SERVICE CHARGE)

Amuse

SAUVIGNON GRIS - COUSIÑO-MACUL - VALLE DE MAIPO

CEVICHE

lime, onion, chili, sweet potato

First

CHARDONNAY - COUSIÑO-MACUL - VALLE DE MAIPO

CROQUETAS DE PAPAS CON CHUCHOCA

potatoes, paprika, and coarse corn flour

Second

CARMENERE - ROOT:1 - VALLE DEL COLCHAGUA

POROTOS GRANADOS

chilean stewed beans with squash, corn, green beans, and tomatoes

Third

"LE PETIT CLOS" RED BLEND - CLOS APALTA - VALLE DEL COLCHAGUA

PASTEL DE CHOCLO

minced onions, braised beef, olives, potatoes, chilis, corn

Fourth

TORRONTÉS - SANTA JULIA - MENDOZA, ARGENTINA

ARROZ CON LECHE Y MANJAR

chilean rice pudding with dulce de leche

PRESENTED BY CHEF DE CUISINE MATTHEW DEACON AND
FOOD & BEVERAGE MANAGER DREW DOWDY