

Menu Fall - Winter

Starters

Butternut squash soup - mascarpone, almonds

Fried beef empanadas with smoked llajua sauce or Cheese and green onion empanadas with hot sauce

Roasted cauliflower, pickled turnip, herbs, orange, hummus, and peanut dressing

Grilled carrots and beets, white bean purée, pesto, rawmesan, and fried onion

Tenderloin carpaccio, chermoula, Parmesan, fried capers, and wild arugula

Organic provoleta cheese, roasted apples and gremolata

Main Dishes

Sirloin, potato galette, sautéed broccoli with pancetta and fresh chimichurri

Rib eye milanese, shoestring potatoes, poached egg, beet ketchup

Country chicken, warm barley salad, pickles, orange with spiced yogurt

Smoked Kamado pork belly, cauliflower purée, braised cabbage, almond dust and chestnut cream

Stracciatella capaletti, lemon butter, croutons

Grilled potato gnocchis, braised ossobuco, pesto

Vegetarian option: vegetables, lemon butter, herbs

Season grilled vegetables, crispy polenta, egg, lemon confit gremolata

Desserts

Dark chocolate mousse, cacao and mushrooms, chestnuts in syrup

Apple pie, olive oil crisp, cheese mousse

Grilled banana, dulce de leche mousse, walnuts

Pears in malbec syrup, lemon verbena crème anglaise, candied nuts