



**Amuse Bouche**

Ricotta broad beans and garlic bruschetta  
Accompanied with butternut squash and coconut milk soup



**Entree**

Parmesan Vecchio 18 to 24 months aged Souffle  
**Sauvignon Blanc Limited Selection, Vina Montes – Leyda Valley**



**Starter**

Aquerello Carnaroli Risotto - Saffron - Creamy Parmesan  
**Merlot Reserva Classic, Vina Montes – Colchagua Valley**



**Main**

Veal Loin  
Truffle jus reduction – Parmesan Crisp - Parsnips puree  
**Syrah Alpha, Vina Montes – Colchagua Valley**

Or

Red Snapper  
Cherry tomato confit - pitted olives – sundried tomatoes – capers – orange  
**Pinot Noir Alpha, Vina Montes – Aconcagua Valley**



**Dessert**

Caramelito Verrine – Raspberry Champagne Sorbet – Treacle Banoffee  
**Moscatel, Fusta Nova - Valencia**