



MENU

Friday, September 20, 2019

Passed Hors d'oeuvres

Beef Empanada, Cilantro Aioli
Chicken & Manchego Cheese Croquette.

Paired with
Susana Balbo Rose

Amuse

Poached Argentinian Red Shrimp, Hamachi,
Florida Hearts of Palm, Pink Grapefruit, Orange,
Frisse Citrus Vinaigrette.

Paired with
Susana Balbo Briosso White Blend

Fish

Pan Seared Local Cobia or Mangrove Snapper,
"Locro" Stew: Chorizo, Hominy, Lima Beans,
Chick Peas, Calabaza Pumpkin.

Paired with
Susana Balbo Malbec

Lamb

Adobo Grilled Lamb Chop,
"Humita" Corn and Goat Cheese Cake,
Tiger Eye Squash, Briosso Red Blend Reduction.

Paired with
Susana Balbo Briosso

Beef

Grilled "Parrilla" Style NY Striploin and
Argentinian Sausage, Chimichurri, Roasted Potato,
Tomatoes, Green Beans and Nosotros Malbec
Demi-Glace.

Paired with
Susana Balbo Nosotros

Dessert

Mango, Raspberry, Cardamom Flan, Dulce de Leche,
Mint, Locoto Peppers, Sea Salt.

Paired with
Susana Balbo Late Harvest Torrontes

For tickets, log onto

WINERIFFS.TIX.COM

For more information, call 407.503.3205.