

# California Finest

## Food & Wine Pairing Menu

SATURDAY, APRIL 6<sup>TH</sup> | STARTING AT 7PM

### AMUSE

Papa Rellena - Stuffed Potato |  
Slow Cooked Flank Steak |  
Pickled Red Onion

### PAIRED WITH

Gloria Ferrer Blanc de Noir,  
Sonoma Carneros California, USA

### 1ST APPETIZER

Tuna Ceviche - Tiger Milk |  
Crispy Plantain | Bell Pepper Salad |  
Quinoa

### PAIRED WITH

Robert Mondavi Private Select  
Sauvignon Blanc, California, USA

### 2ND APPETIZER

Chicken Anticucho - Corn Salad  
| Grilled Baby Corn | Oregano  
Vinaigrette

### PAIRED WITH

Robert Mondavi Chardonnay,  
Napa Valley California, USA

### MAIN COURSE

Grilled Rib Eye | Sweet and Sour Vegetables |  
Potato - Garlic Puree | Chimichurri

### PAIRED WITH

Robert Mondavi Cabernet Sauvignon,  
Napa Valley California, USA

### DESSERT

Rice Pudding - Rum Raisins |  
Cinnamon Syrup | Cherry Ice Cream

### PAIRED WITH

Robert Mondavi Moscato d'Oro,  
Napa Valley California, USA

## Bon Appetit



California Wines: where tradition meets innovation. Crafted amidst diverse terroirs, they encapsulate the region's essence. From Napa's rich Chardonnays to Sonoma's bold Cabernet Sauvignons, each bottle narrates a story of meticulous craftsmanship and sun-kissed flavors. Experience the legacy of quality and innovation in every sip.

