

DINNER

WINE

TASTING



### Costa Rican Vegetable Soup\*

A delicious blend of vegetables & pasta simmered slowly in a hearty chicken stock broth

#### WINE PAIRING

Paired with a small glass of Equus Pirque Haras Chardonnay, a fresh wine in the mouth with a lingering finish, notes of pineapple and tropical fruits 100% Chardonnay from the Maipo Valley region of Chile

### Costa Rica Caribbean Honey-Garlic Calamari Salad\*

Delicious calamari rings, breaded with aromatic local herbs, butter, lemon & honey, served in a rice paper basket lined with lettuce and tomato

#### WINE PAIRING

A small glass of Postales Sauvignon Blanc & Semillon Blend, a wine with citrus aroma with honey and herbs, well balanced with an elegant finish from the Patagonia region of Argentina

### Caribbean Blackened Tuna\*

Seared, blackened tuna medallions, served with a horseradish, sweet chili and coconut scabeche

#### WINE PAIRING

Paired with a small glass of Pinot Noir Newen, colored ruby red with violet, light hints of red fruit on the palate is fresh, structured with a dry, sweet attack and medium acidity, from the Patagonia region of Argentina

### Tamarind Pork Ribs\*

Succulent Costa Rican Baby Back Ribs, cooked to perfection in our secret barbeque sauce made with tamarind, served with Turrialba cheese filled cakes (cheese, potatoes, horseradish and local spices)

#### WINE PAIRING

Paired with a small glass of LaGarde Altas Cumbres Malbec, a special wine for grilled meats with heavy sauces, full-bodied, strong flavors on the palate, rich flavors plum, blackcurrant and dried fruit from the Mendoza region of Argentina

### Chocolate Lava Flow

Served with homemade vanilla ice cream (20 minutes preparation time)

#### WINE PAIRING

Paired with a perfect dose of Ferreira Porto a fortified wine with the addition of brandy in the fermentation process from the Douro Valley region of Portugal

\$70.00 per person

Price does not include sales tax of 13% and service charge of 10%, \* Represents Costa Rica creations