



DINNER

WINE

TASTING

HONEY-GARLIC CALAMARI SALAD

Served in a rice paper basket with a bed of field greens & chopped local tomatoes

WINE PAIRING

Paired with a small glass of Lapostolle Sauvignon Blanc, a wine with citrus aroma with honey and herbs, well balanced with an elegant finish from the Rapel Valley, Chile

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COSTA RICAN VEGETABLE SOUP

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

WINE PAIRING

Paired with a small glass of La Postolle Chardonnay, a fresh wine in the mouth with a lingering finish, notes of pineapple and tropical fruits 100% Chardonnay from Rapel Valley, Chile

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CARIBBEAN BLACKENED TUNA

Seared, blackened tuna medallions, served with a horseradish, sweet chili and coconut escabeche on a bed of toasted plantains

WINE PAIRING

Paired with a small glass of Pinot Noir Reserve, 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

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BARBEQUE RIBS

Succulent Costa Rican Baby Back Ribs, cooked to perfection with our secret barbeque sauce, served with green beans & your choice of mashed potatoes & House gravy or potato croquettes with Gorgonzola cheese

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

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CHOCOLATE LAVA FLOW

Served with homemade vanilla ice cream

WINE PAIRING

Paired with 3 ounces of Ferreira Porto - A fortified wine with the addition of brandy in the fermentation process.

\$70.00 per person

Price does not include sales tax of 13% and service charge of 10%