

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

\$80.00 per person

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