

# La Luna

The Restaurant At Gaia Hotel & Reserve



## Wine Testing Menu

### Honey-Garlic Calamari Salad

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

*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*

### Costa Rican Vegetable Soup

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

*Paired with a small glass of Alamos Chardonnay, a fresh wine in the mouth with a lingering finish, notes of pineapple and tropical fruits 100% Chardonnay from Argentina*

### Caribbean Mahi-Mahi Ceviche

Local Mahi-Mahi served Costa Rica style marinated (lemon juice, ginger, onion, garlic & celery) in an avocado half, accompanied with fried yucca, a chili pepper Caribbean aioli

*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*

### Beef Tenderloin

This is a recipe the Guanacaste area, Costa Rican beef tenderloin sliced, complemented with a mix rice and corn, chesse, tortillas with a ragout sauce with roasted mushrooms.

*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

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

