




# Food & Wine Pairing

## 5-Course Dinner Menu

### AMUSE-BOUCHE

#### Chorizo


Chorizo and Mozzarella Cheese Croquette  
with Passionfruit Shrimp Topping

 J Vineyards Brut Rosé -  
Russian River Valley, USA

### FIRST COURSE

#### Beef Tartare


Beef tartare, onion, capers,  
parsley, served on a toast

 MacMurray Pinot Noir -  
Russian River Valley, USA

### SECOND COURSE

#### Skirt Steak


Skirt Steak with Chorizo, Mashed Cauliflower,  
Porcini Mushroom, Red Wine Sauce,  
and Yuca Chips

 Château Cantin Saint-Emilion -  
Bordeaux, France

### THIRD COURSE

#### Black Angus Rib Eye


Rib-Eye Steak with Octopus, Pepper-Cognac  
Sauce, Truffle Mashed Potatoes, Blue Cheese  
Dots, and Crispy Kale

 Alta Vista Terroir Selections Malbec -  
Mendoza, Argentina

### DESSERT

#### Alfajor Ice Cream

Chocolate Alfajor with Caramelized  
Peaches and Ice Cream

 M. Chapoutier Banyuls -  
Languedoc-Roussillon, France

Sponsored by:   
Pepia Est n.v.  
spirits & wines

