

TASTING MENU

A journey through our terroirs



- Lemon, salt and carob ice cream
Costa y Pampa Sauvignon Blanc
- Terrine of pressed pears and pickled rabbit
Lateral Semillon Anfora
- Trout, quinoa, toasted almonds and stone-cured fresh cheese salad
Terroir Series Chardonnay Finca Las Piedras
- Cannoli with beetroot and red berries
Gran Medalla Pinot Noir
- Lamb strands and fresh mustard
Iscay Syrah-Viognier
- Pork loaf with Sriracha raisins
Terroir Series Finca Ambrosia Malbec
- Beef tenderloin with roasted cauliflower cream, coconut and vanilla
Iscay Malbec-Cabernet Franc
- Smoked ribs with red mortar batter
Terroir Series Cabernet Sauvignon Laborde
- Arauco olive ice cream from our farm
Fond de Cave Tardive
- Creamy chocolate and coffee
Fond de Cave Encabezado de Malbec N/V

MZA - ARG

PREMIUM MENU



1. Amuse Bouche

2. Starters

> Mendoza empanadas with tomato compote

Medalla Blend

> Iron-clad garden vegetable salad with
citrus hummus and almonds

Costa y Pampa Sauvignon Blanc

> Fresh summer soup

Costa y Pampa Chardonnay

> Cold water silverside and olive from the farm

Costa y Pampa Pinot Grigio

espacio
TRAPICHE

PREMIUM MENU

3. Main Courses

- > Grilled Angus beef tenderloin with mountain potatoes
Gran Medalla Malbec
- > Rib eye with bread crust, olive and rosemary, roasted pumpkins
Gran Medalla Cabernet Franc
- > Printed pasta with roasted trout and cream of zucchini with yolks
Gran Medalla Chardonnay
- > Lamb strands and malfatti with fresh ricotta, kale and a variety of garden leaves gratinated with provolone cheese
Gran Medalla Pinot Noir
- > Chardonnay-braised pork shoulder with burnt tomatoes and preserves
Lateral GSM

4. Pre Dessert

5. Dessert

- > Dulce de leche mousse
Fond de Cave Encabezado de Malbec
- > Block of dark chocolate
Fond de Cave Encabezado de Malbec
- > Brie and roasted seasonal fruits
Fond de Cave Tardive
- > Roasted apple and caramel leaves
Lateral Semillon Anfora

MZA - ARG

ULTRA PREMIUM MENU



1. Amuse Bouche

2. Starters

> Mendoza empanadas with tomato compote

Gran Medalla Cabernet Sauvignon

> Iron-clad garden vegetable salad with
citrus hummus and almonds

Medalla Chardonnay

> Fresh summer soup

Gran Medalla Chardonnay

> Cold water silverside and olive from the farm

Lateral Chenin

espacio
TRAPICHE

ULTRA PREMIUM MENU

3. Main Courses

- > Grilled Angus beef tenderloin with mountain potatoes
Terroir Series Malbec Finca Ambrosia.
- > Rib eye with bread crust, olive and rosemary, roasted pumpkins
Terroir Series Cabernet Sauvignon Laborde
- > Printed pasta with roasted trout and cream of zucchini with yolks
Terroir Series Chardonnay Finca Las Piedras.
- > Lamb strands and malfatti with fresh ricotta, kale and a variety of garden leaves gratinated with provolone cheese
Iscaj Syrah-Viognier
- > Chardonnay-braised pork shoulder with burnt tomatoes and preserves
Terroir Series Malbec Finca Orellana

4. Pre Dessert

5. Dessert

- > Dulce de leche mousse
Fond de Cave Encabezado de Malbec
- > Block of dark chocolate
Fond de Cave Encabezado de Malbec
- > Brie and roasted seasonal fruits
Fond de Cave Tardive
- > Roasted apple and caramel leaves
Lateral Semillon Anfora

