



# ARGENTINA WINE DINNER

APRIL 27<sup>TH</sup>, 2017

7:00PM

## MENU

### FIRST COURSE:

Crabmeat filled Empanadas and Grilled Prawns  
Mango Green Tomato Chutney

*Wine: Vina Cobos Felino Chardonnay, Mendoza*

### SECOND COURSE:

Baby Frizze Salad with Avocado, Grilled Tomato  
Warm Onion Goat Cheese Tart and Balsamic Vinaigrette

*Wine: Alto Limay Pinot Noir, Patagonia*

### THIRD COURSE:

Parilla Completa Pepper Bacon Wrapped Lamb-loin, Braised Short Rib and Pan  
Seared Pork Tenderloin, Green Chimichurri Sauce, Grilled Vegetable,  
Shitake Mushroom and Herb Roasted Potato

*Wine: Altos los Hormigas Vista Flores Malbec, Valle de Uco*

### FOURTH COURSE:

Dulce de Leche Napoleon with Smoked Cinammon Rice Pudding  
Alfajores Cookie

*Wine: Familia Schroeder Deseado Sparkling Torrontes, Patagonia*

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\$79 plus tax and gratuity. Please call at (281) 334-1000 ext 2022 to purchase tickets.

