



## Platos Primeros

*choice of*

### **Bay Scallop Ceviche**

spicy lime broth, honeydew melon, plantain chips

### **Charred Summer Squash**

pumpkin seed mole, pickled onion, roasted red peppers

\* *Torrontés, Recuerdo, Valle de Famatina, La Rioja, Argentina* \*

## Platos Fuertes

*choice of*

### **Braised Heritage Pork Belly**

aji panca glaze, hominy and tomato salad, puffed corn

### **Grilled CAB Strip Steak**

caramelized herb butter, sweet plantains, summer greens

\* *Malbec, Durigutti Winery: San Carlos, Valle de Uco, Mendoza, Argentina* \*

## Postre

### **Tres Leches Cake**

spiced sweet cream, mezcal-macerated stone fruit, almonds

\* *Wine pairings are offered at a supplemental price of \$12* \*