



## THE ANDES KITCHEN

This menu is a tribute to the cooking techniques and products used by the native people who were guardians of the land at the foot of the Andes Mountains. This cultural wealth gives us a profound legacy of knowledge, utensils and cooking methods that allow us to reconnect with the land and our shared traditions.



### AMUSE BOUCHE:

Seasonal **squash** marinated in lemon, chilis and fresh herbs.



### FIRST APPETIZER:

**Carob** dough stuffed with Malbec-braised rabbit, with a nut and potato emulsion. **Vegetarian option:** Carob dough stuffed with ricotta, spinach and walnuts with potato emulsion.



### SECOND APPETIZER:

Cured and olive oil marinated Angus beef, with a **bean** salad and Malbec sauce.



### ENTRÉE:

**Curanto**-style braised osso buco with roasted vegetables (Curanto: cooking technique underground on hot coals – Cura = Stone and Anto = Hot). **Vegetarian option:** Portobello mushrooms with “curanto” vegetables on the side.



### MAIN COURSE:

Grilled **filet mignon** with a smoked carrot puree, quinoa and sweet corn. **Vegetarian option:** Potato and tomato malfatti gratin.



### DESSERT:

Dulce de leche cake with **orange** sauce and vanilla ice cream.

### Calchaquies, Northwest of Argentina

#### Yauquen Torrontés 2015

100% Torrontés. Origin: Salta. This wine is fermented in stainless steel tanks, without aging in oak nor malolactic fermentation. We seek a fresh wine with floral and fruity notes.

**Pairing:** Aromas of citrus and white flowers in the Torrontés are reflected in the herbs and lemon dressing, with an overall impression of crisp acidity and freshness.

### Huarpes, Mendoza, West Central Argentina

#### Yauquen Malbec 2014

100% Malbec. Origin: Agrelo (Luján de Cuyo) and Barrancas (Maipú). Fresh wine that highlights the red fruit, typical of this variety. It is juicy and refreshing on the palate.

**Pairing:** The sweetness of the carob balances with the freshness and soft tannins in the wine, cleansing the palate and inviting you to continue enjoying the dish.

### Diaguitas, La Rioja, Northwest of Argentina

#### Ruca Malen Reserva Malbec 2014

100% Malbec. Origin: Agrelo, Luján de Cuyo. Aging: 12 months in oak barrels, 85% French and 15% American. The best lots were selected and blended together to give this final result.

**Pairing:** The oily notes and fleshy textures in the dish are reflected in the aromas of the wine. The acidity of the Malbec balances with the creaminess of the stew.

### Mapuches, Southwest of Argentina

#### Ruca Malen Reserva Petit Verdot 2013

100% Petit Verdot Origin: Agrelo, Luján de Cuyo. Aging: 12 months, 80% French and 20% American. Its time in oak barrels adds complexity, highlighting vanilla notes.

**Pairing:** A limited edition wine with good maturity; shows soft tannins, notes of ripe fruit and balsamic that harmonize well with the texture of the meat and vegetables.

### Patagones, Southwest of Argentina

#### Kinien de Don Raúl 2011

64% Malbec, 11% Cabernet Sauvignon, 15% Petit Verdot, 10% Syrah. Origin: Agrelo, Luján de Cuyo. Aging: 18 months in oak barrels, 90% French and 10% American.

**Pairing:** Kinien de Don Raúl is a complex and mature wine that harmonizes perfectly with the texture of the meat.

#### Ruca Malen Brut

75% Pinot Noir, 25% Chardonnay. Origin: Tupungato. A sparkling wine made in the traditional method (champenoise), with 12 months of lees contact.

**Pairing:** The aromas of the dessert are echoed in the sparkling wine. The acidity of the wine and the dish are well-matched, resulting in good harmony.

Pablo Cuneo  
Winemaker

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