



maple
STEAK & ALE



SOUTH AMERICAN WINE PAIRING DINNER

THURSDAY, OCTOBER 8 | 6 PM

\$70 per person

1ST COURSE

Chandon Spritz Berries & Hibiscus

Ecuadorian Shrimp Ceviche

Crisp tiger shrimp, lime juice, red onion, tomato, cilantro, and crispy plantain chips.

2ND COURSE

Chardonnay Reserva

Argentine Beef Empanadas

Hand-cut ribeye, green olives, boiled egg, and cumin, encased in a flaky pastry with traditional chimichurri.

3RD COURSE

Malbec Altos

Pan-Roasted Duck Breast

Served with an Amazonian açai berry gastrique and toasted cassava farofa.

4TH COURSE

Chardonnay Altos

Chilean Sea Bass

Pan-seared with a smoky Merquén spice rub, served over a creamy corn humita puree.

5TH COURSE

Cabernet Sauvignon Reserva

Fire-Roasted Wild Boar Loin

Crusted with toasted cacao nibs and ground marquén chili, served over a charred purple corn tamale (*pastel de choclo marado*).

6TH COURSE

Chandon Spitz Orange

Dulce de Leche Fondant

A warm, molten-center cake served with a pinch of patagonian sea salt and vanilla ice cream.