



Each year our culinary team travels the globe in search of unique and bold flavors. This year, our quest led us to Chile, where on the Western edge of South America, we discovered rustic flavors, warm and welcoming people, a compelling landscape and some of the best wines in the world.

Chile's geographic barriers – the Atacama Desert to the north, the Andes Mountains to the east, the Patagonian ice fields to the south, and the Pacific Ocean to the west – protect its grape-growing valleys from harsh weather, making it literally, a winemaking paradise.

For the ninth installment of our Flavors of the World promotion, we created an authentic Chilean menu paired with hand-selected wines that truly reflect our utter enchantment with this region.

We have captured the medley of unique climates and incredible terroir that our chefs and culinary team experienced through a cultural immersion of this beautiful country.

Together with our partners, Wines of Chile, we invite you to savor the unique flavors of this South American destination.

¡Salud!

0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0



WINES

6 oz.	9 oz.	Btl	SPARKLING & WHITES
9		32	VIÑA CONO SUR, BRUT Bio Bio Valley, Chile, NV
9	13	35	LAPOSTOLLE, SAUVIGNON BLANC, "Casa Grand Selection" Rapel Valley, Chile
9	13	35	HARAS DE PIRQUE, CHARDONNAY, "Reserva" Maipo Valley, Chile
10	14	36	LOS VASCOS, CABERNET SAUVIGNON ROSÉ Colchagua Valley, Central Valley, Chile
10	14	38	MIGUEL TORRES CHILE, CABERNET SAUVIGNON ROSÉ "Santa Digna Reserva" Central Valley, Chile
9	13	34	VIÑA CONO SUR, RIESLING, "Bicicleta" Central Valley, Chile

6 oz.	9 oz.	Btl	REDS
9	13	35	WAVE SERIES, PINOT NOIR, "Right Wave" Leyda Valley, Aconcagua, Chile
10	14	36	APALTAGUA, PINOT NOIR, "Reserva" Curicó, Central Valley, Chile
10	14	36	MONTES, CABERNET SAUVIGNON, "Classic Series" Colchagua Valley, Central Valley, Chile
10	14	38	LA JOYA, SYRAH, "Gran Reserva" Colchagua Valley, Central Valley, Chile
9	13	35	DE MARTINO, CABERNET SAUVIGNON/MALBEC, "Legado Reserva" Maipo Valley, Grand Central Valley, Chile





PISCO SOUR 10

Capel Premium Pisco, lemon juice, sugar and crushed ice mixed together to create this Chilean classic cocktail

PISCARINA 9

Capel Premium Pisco, sugar, lime and club soda combine to create this Latin cocktail

¡APPETIZERS!

SOPA DE CHOCLO CON PINO DE CHAMPIÑONES 8

corn soup with mushroom, acorn squash, hard-cooked egg and basil

EMPANADA CON PEBRE 9

"Pino"

chopped beef, onions, hard cooked eggs and green olive

"Camarón Queso"

prawns, cheese and spring onion

"Pequen"

traditional country empanada with caramelized onion

CHORITOS CON PEBRE 12

steamed mussels with tomato, onion, bell pepper and cilantro $% \left(1\right) =\left(1\right) \left(1\right)$

MILCAOS CON PEBRE DE PALTA 9

fried potato cakes topped with avocado, banana pepper, tomato and Chilean sea salt



; ENTRÉES!

BACALAO CON TOMATICÁN 35

seared sea bass with braised tomato, yellow corn and cilantro salad

COSTILLA CON PURÉ PICANTE 23

pork ribs slowly cooked in beer and palm honey with potato puré and Chilean smoked chili pepper

CALDILLO DE SALMÓN 24

seared salmon with sofritto and potato in a seafood broth

QUINNOTO DE CHAMPIÑONES CON PEBRE DE PALTA 19

golden Chilean quinoa slowly cooked with roasted mushroom and avocado

DESSERTS!

TRES LECHES CAKE 7

sponge cake soaked with three milks and served with fresh strawberries

ARROZ CON LECHE Y SALSA DE MANJAR 7

short grain rice cooked with milk, cinnamon, orange and dulce de leche



