



WINE PAIRING



Course 1

LOBSTER-OCTOPUS CARPACCIO

Local poached Lobster / confit Octopus / citrus-olive oil emulsion / pickled shallots / yuzu - *Pairing / Frangancia de Vida, Vin Rosé, 2024*

Course 2

SMOKED TUNA & COMPRESSED WATERMELON

Lightly torched smoked Tuna / hibiscus-Szechua watermelon / tamarind-chili glaze / pickled red onion - *Pairing / Viva la Vida, Malbec, 2020*

Course 3

OSSO BUCO RAVIOLO WITH GREMOLATA FOAM

Ossobuco / crispy pasta envelope / gremolata foam / micros greens
Pairing / Vides de la Vida, Malbec, 2021

Course 4

LAMB STUFFED PHYLLO CIGARS WITH HARISSA AIOLI

Moroccan spiced Lamb / crispy phyllo / harissa aioli
Pairing / Frutas de la Vida, Bonarda, 2021

Course 5

FLOURLESS CHOCOLATE TORTE

Blackberry-Cabernet Glaze / Smoked Sea Salt / vanilla crème fraîche
Pairing / Aventura de la Vida, Cab Franc, 2021