

Luigi Bosca

— WINE DINNER —

WEDNESDAY, SEPTEMBER 23 | 6PM

LUIGI BOSCA @ MODERN STEAK SOUTHPORT

HOSTED BY

ALBERTO ARIZU JR.

CEO, LUIGI BOSCA



— FIRST —

Sangre de Malbec 2024

TIERRA Y MAR

*Grilled gambas, andouille sausage
con tomate, micro salad.*



— SECOND —

Sangre Cabernet Sauvignon 2024

EL MONTE

*Seared Lamb Loin, caramelized onion jus,
porcini mushroom & rice croqueta.*



— THIRD —

Los Nobles Vista Alba Malbec 2022

LAS PRADERAS

*Grilled BM Strip loin, chimichurri bearnaise,
warm potato salad al ajillo,
braised peas.*



— FOURTH —

La linda Rose

FRESAS CON CREMA

*Macerated and fresh Strawberries,
dulce de leche, Mascarpone crema,
Miguelitos.*

MODERN STEAK

— SOUTHPORT —

Please note: Menu items are subject to change.

Not all ingredients are listed. Please inform your server of any allergies or dietary restrictions.