

Our proposal aims to provide visitors with a 360-degree experience: food and wines expertly paired with breathtaking views of the Andes Mountains, and excellent service in an incomparable natural setting.



#### FIVE COURSE MENU

*Seasonal 5-course menu, crafted by our chef*

##### FIRST COURSE

- » Beet ravioli filled with capers and peanuts

##### SECOND COURSE

- » Carrot soup, corn cookie, and cured pork loin

##### THIRD COURSE

- » Osso buco roll with parmesan cream

##### FOURTH COURSE

- » Ribeye steak, potato cream, oca, and chips

##### FIFTH COURSE

- » Tiramisu

**\$ 109.500 per person**

Pairing five course

- » Reserve Pairing **\$ 32.700**
- » Ícono Pairing **\$ 55.100**



#### THREE COURSE MENU

Choice between:

- » Three starter
- » Three main course
- » Three dessert
- » Coffee or tea and petit four
- » Visit to the winery

**\$ 84.000 per person**

Pairing three course

- » Reserve Pairing **\$ 21.200**
- » Specialties Pairing **\$ 26.500**
- » Ícono Pairing **\$ 36.000**

#### TWO COURSE MENU

Selection of only two course among:

- » Three starter
- » Three main course
- » Three dessert
- » Coffee or tea and petit fours
- » Visit to the winery

**\$ 65.500 per person**

Pairing two course

- » Reserve Pairing **\$ 18.200**
- » Ícono Pairing **\$ 28.500**



#### CALLEJÓN DE FUEGOS MENU

*Come to our fire alley to enjoy a unique experience with mountain views and savor an authentic Argentine barbecue.*

- » Argentine empanadas
- » Selection of variety meats
- » Rib eye
- » Fresh salad
- » Grill vegetables
- » Homemade flan with caramel
- » Punto Final Reserva wine
- » Coffee or tea and petit fours
- » Winery tour

**\$ 94.500 per person**

**\* For groups of 6 to 20 people**

Children's menu (up to 12 years) \$28.500 per person.

Vegetarian, vegan and celiac option available.

Request a picnic option.