

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.



ANNIVERSARY MENU

Available for a limited time.

FIRST COURSE

» Air Buñuelos filled with trout cream Punto Final Sauvignon Blanc

SECOND COURSE

» Creamy cereal with beetroot and goat cheese foam

Renacer Bequignol Rosé

THIRD COURSE

» Lamb kebabs with pumpkin cream and natural yogurt

Renacer Cabernet Franc

» Tomahawk steak in herb butter with grilled vegetables

FOURTH COURSE

and ember cooked bread

Renacer Malbec FIFTH COURSE

» Rice pudding tart with dehydrated milk and dulce de leche ice cream

Milamore

- · Snack, coffee or tea and petit fours.
- · Visit to the winery.

\$140.300 per person.



FIVE COURSE MENU

Seasonal 5-course menu, crafted by our chef.

FIRST COURSE

» Corn and amaranth alfajor with salmon pâté.

» Corn and coconut soup with corn cracker,

- **SECOND COURSE**
- cured venison loin, and spicy chili and basil emulsion. THIRD COURSE
- » Osso buco roll with Parmesan cream and a reduction base.
- **FOURTH COURSE** » Ribeye steak with roasted sweet potato cream
- and fresh creole salsa.
- FIFTH COURSE
- » Chocolate savarin with salted toffee, ice cream, and peanut crunch.

\$86.200 per person.

- · Pairing five course
 - » Pairing Reserve \$27.000 » Pairing Icon \$45.500



· Choice between:

THREE COURSE MENU

- » Three starter
- · Snack, coffee or tea and petit fours.
- · Visit to the winery.
- \$57.300 per person.

· Pairing three course

- » Pairing Specialties \$21.900
 - » Pairing Icon \$29.800

· Selection of only two course among: » Three starter

- » Three main course
 - » Three dessert
- · Snack, coffee or tea and petit fours.
- · Visit to the winery.
- **\$42.100** per person. · Pairing two course

» Pairing Reserve \$15.100

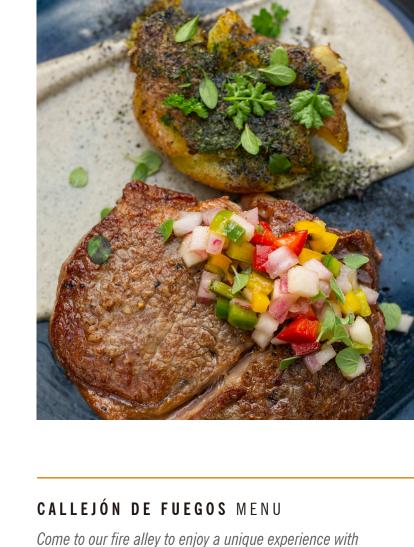
» Pairing Icon \$23.500



» Three main course

- » Three dessert

 - - » Pairing Reserve \$17.500



· Argentine empanadas

· Selection of variety meats · Rib eye

mountain views and savor an authentic Argentine

- · Skirt steak · Salads
- · Breads

barbecue.

- · Homemade flan with caramel
- · Punto Final Reserva wine
- · Coffee or tea and petit fours · Winery tour

\$74.300 per person.

*For groups of 6 to 20 people.

Children's menu (up to 12 years) \$21.900 per person.

Vegetarian, vegan and celiac option available. Request a picnic option.