



November 3 & 4, 2017

Wine Trails of Argentina & Chile
Bed, Breakfast & Dinner Package

- * Lodging Fri & Sat
- * \$100 dining certificate to Saturday's 6 course/6 wine dinner
- * Full breakfast each morning
- * Rates start at \$269 per night



Wine Trails of Argentina & Chile

Saturday, November 4, 2017, 6:00 p.m. seating, \$75 per person

Explore the Wine Trails of Argentina & Chile with Shane Nicholson, Certified Sommelier with the Court of Master Sommeliers and Certified Specialist of Wine with the Society of Wine Educators. As managing partner of Eagle Eye Brands, Shane specializes in small family estate wines.

POTATO AND CHORIZO CROQUETA

House made sweet roasted red pepper and garlic mayonesa.

SPICY PUMPKIN SOUP

Crème fraîche.

SHRIMP CEVICHE

Mango, orange, grapefruit, sweet corn, red onion, cilantro. Habanero cracker bread.

STEAMED GROUPER

Daikon, carrot, zucchini, green onion. Sweet smoked chili sauce.

ARGENTINEAN – BARBECUED STEAK KEBABS

Tenderloin of beef, mushroom, bell peppers and pearl couscous. Chimichurri sauce.

MOUSSE DE DULCE DE LECHE

Caramelized mousse. Fresh whipped cream. Almond brittle.

DINNER RESERVATIONS ARE AVAILABLE TO NON-LODGING GUESTS

Tax, 20% auto gratuity and beverage (except for wine pairings) are additional

Price and menu items subject to change

Reservations made by ticket purchase (non-refundable)

269-857-5777