



Wine Wednesdays

Five Course Wine Paired Menu

April 29, 2026

\$130/person

First

Corazón de Melón watermelon, asparagus, white soy sauce, aji amarillo, shallot

Wine Pairing - Reisling, Penfolds, "Bin 51", Eden Valley, South Australia, 2023

Second

Black Cod lemongrass poached black cod, lemongrass aguaymanto butter sauce, crispy thyme

Wine Pairing - Chardonnay, Penfolds, "Bin 311", South Eastern Australia, 2022

Third

Lomo Nigiri seared filet mignon, sushi rice, asparagus paste, lomo dipping sauce

Wine Pairing - Cabernet Sauvignon Shiraz, Penfolds, "Bin 389", South Australia, 2023

Fourth

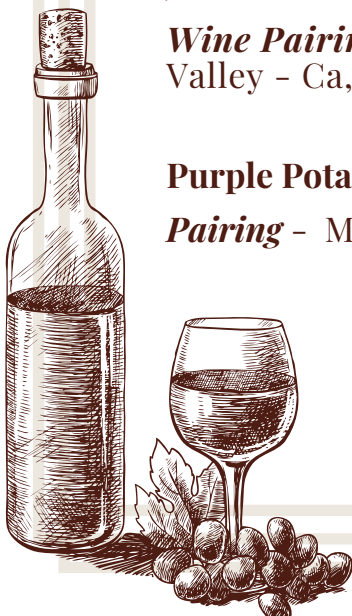
Panca Duck duck breast, sunchoke puree, red currant panca au jus

Wine Pairing - Cabernet Sauvignon, Penfolds, "Bin 704", Napa Valley - Ca, 2021

Fifth

Purple Potato Cheesecake pisco whipped cream, cancha tuile

Pairing - Mosto Verde Pisco, Bodega San Martin, Ica - Peru



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