

La Bottega

Garzón Uruguayan Wine Dinner

Hosted by
Jeff Peda

6:30 pm Thursday, October 25th, 2018

\$90 per Person

Garzón Pinot Noir Rosé Uruguay 2018

Chilled Avocado Soup

Prawns-Sole Ceviche Tomato Cherry Cilantro Red Onion
Corn Tortilla Frita Yam Oil Pepitas

Garzón Alberiño Uruguay 2017

Cheese Plate

Povoleta Gran Cacio Dos Leches Toasted Herbs Almonds
Tomatillo-Peach Preserves Spiced Wild Flower Cracker

Garzón Marselan Reserva Uruguay 2016

Glazed Lamb Lolly-Pop Chop

Australian Lamb Pomegranate Glaze Wilted Hardy Greens
Green Peppercorn-Mint Vinaigrette Chocolate Coffee Sea Salt

Garzón Tannat Reserva Uruguay 2016

Pork Barbacoa Empanada & Cheese Empanada

Plum Braised Pork Charred Kale Mahon Kabocha Squash
Leek Salsa Plantano Grill Tomato Coulis

Garzón Petit Verdot Single Vineyard Uruguay 2015

Uruguayan Asaldo

Slow Grilled Assorted Meats Salsa Pebre Whole Grain Mustard
Roasted Onions & Peppers Fresh Greens Patatas Fritas

Dolce

Roasted Pineapple & Chaja

Sponge Cake Dulce de Leche Chantilly Cream
Meringue Spiced Rum Syrup

Reservations Required 360/571-5010