



## *Autumn Menu 2008*

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### First Course

Creamy soup of roasted sweet pumpkin, fresh oregano leaves and feta cheese  
ANDELUNA CHARDONNAY

### Second Course

Tarte Tatin of caramelized onions with smoky bacon and “Calaorra” red pepper marmalade  
ANDELUNA CABERNET SAUVIGNON

### Third Course

Capelletis filled with cured beef and the essence of “ossobuco” paired with crispy fresh vegetables  
ANDELUNA RESERVE MERLOT

### Fourth Course

Pork sausage and dried plums with chimichurri, black pudding sauce and crunchy potato  
ANDELUNA RESERVE MALBEC

### Fifth Course - Avant Dessert

Roasted quince froth and cream cheese

### Sixth Course - Dessert

Natural vanilla crème, with pears poached in Chardonnay syrup and butter “noisette” parfait with almonds praline  
ANDELUNA CHARDONNAY

U\$D 50 per person

Tasting Menu paired with Andeluna Grand Reserve Pasionado and Grand Reserve Malbec  
in Second and Fourth Courses U\$D 70 per person

#### Booking:

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