



HARAS DE PIRQUE
Menú de la Estación

Starter

Haras de Pirque Chardonnay, Casablanca o Albalara Sauvignon Blanc Leyda

Smoked Trout

Smoked Steelhead Trout, Green Apple, Celery, Dill, Cured Egg Yolk, Lemon Emulsion.

Roasted Cauliflower

Roasted Cauliflower over Toasted Almond Cream, Aged Chilean Cheese, and Brown Butter

Main course

Hussonet Cabernet Sauvignon Gran Reserva

Ossobuco

Slow- Braised Ossobuco, Rustic Mashed Potatoes, Gremolata and a Rich Cooking Reduction Sauce.

or

Mushroom Agnolotti

Agnolotti stuffed with Portobello Mushroom and ricotta, in noisette butter, Shiitake marmalade, Grilled Oyster Mushroom, Crispy Paris Mushroom, and pamesano shaved slices.

Dessert

Red wine – Poached Pears.

Classic Red Wine – Poached Pears, served with Crème Diplomate and Caramelized almonds.

or

Leche Nevada

Silky Crème Anglaise with Italian Meringue and Toasted Nuts.

Includes 2 glasses of wine or non- alcoholic beverages.

Gratuity not included