

WINSTON

Club

Our cuisine is built upon four pillars:

history, tradition, memory, and product.

We bring these concepts together through the sequence proposed each month, giving it character, a signature, and a style that represents us.

History invites us to return to the roots of **traditional** cuisine, to the simplicity that defined it when the world first began to connect through food.

Memory connects us with customs and roots—our own and those of every person who comes to the Living—in which something traditional has at some point reached our tables: a dish, a sauce, a product, a cooking method, an aroma.

We are in a constant search to share knowledge about the origin of the **product** and to discover together the unknown —or uncommon— that nature offers us each season.



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Living - June menu -

Mushroom soup

Organic mushroom medley, pak choi kimchi,
seasoned salt, and braised leeks.

Catena Appellation - Malbec - Lunlunta.

Stuffed pasta

Filled with smoked ham, Quartirollo cheese, roasted red
pepper romesco, sun-dried tomatoes, spinach cream,
orange pesto, brussel sprouts, and herb pangrattato.

Catena Appellation - Cabernet Franc - San Carlos.

Catch of the day

Nare's catch of the day, beurre de Paris,
roasted beets, yellow carrot purée,
and a caper, lemon, and parsley vinaigrette.

Catena Appellation - Chardonnay - Tupungato.

Pre Dessert

Mandarine textures.

Naranjo en flor

Orange crème anglaise, orange ice cream,
cocoa crisp, flowers.

Vermouth Vincenzo

- Tasting Menu - \$90.000 -
-Price per person.-

- Wine Pairing Catena - \$45.000 (additional) -
-Price per person.-



CATENA
APPELLATION