

WINSTON

Club

MENU N° 37

-ORIGINS-

01. ORGANIC GARDEN

Sautéed asparagus, tapenade sauce, fresh grapefruit, black olive powder, spiced yogurt, and organic sprouts.

02. SEA AND LAND

Cured red peppers, pickled clams, beans, seasonal fruit chutney, cured ham salt and crispy rice.

03. ARGENTINE COUNTRYSIDE

Lamb loin with demi-glace sauce, sweet potato puree, pak choi, quince, and green herb vinaigrette.

04. POCHÍ'S GARDEN

Kuncho textures.

05. DURAZNOS SANGRANDO

- TRIBUTE -

Flambéed peaches, white chocolate ganache, citrus sponge cake and beet syrup.

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CHEF JONÁS ALBA - SOUS CHEF JEREMÍAS CESINO

