

LIVING  
- APRIL -

ANDEAN BABY POTATOES WITH HUANCAÍNA

Pickled sweet peppers, black olive powder,  
roasted peppers and tapenade.

*Cabernet Sauvignon 2023, Las Huertas –  
Viña Los Vascos, Rothschild – Colchagua Valley.*

PRAWNS

Sautéed with peas and truffle butter,  
cabutia squash and honey cream, griddled leeks  
and fresh herb chimichurri.

*Chardonnay 2025, Las Huertas –  
Viña Los Vascos, Rothschild – Colchagua Valley.*

FLANK STEAK

Braised in demi-glace, guanciaie, cauliflower purée,  
red mole and quinoa salad.

*Red Blend 2018, Matervini – Chacayes, Uco Valley.*

PRE-DESSERT

Peach textures.

DESSERT

White chocolate crèmeux, quinces in spiced syrup,  
passion fruit ice cream and classic crumble.

*Sauvignon Blanc 2025, Las Huertas –  
Viña Los Vascos, Rothschild - Colchagua Valley.*

*Between the simplicity of the classic and the imperfection of the contemporary.*

