

# 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.



# WINSTON

*Club*

## **Living**

- *May menu* -

### **Classic Curry**

Seasonal vegetables,  
oyster mushrooms infused with lemongrass,  
calahorra squash chutney, green sauce and sprouts.

Catena Apellation - Charrdonay - Tupungato.

### **Polenta and Mussel Anticucho**

Criolla sauce, fresh pea velouté,  
seaweed and coriander mortar,  
pickled chickpeas.

Catena Apellation - Malbec - Vista Flores.

### **Red Meat**

Humita, Moroccan-style couscous,  
tree tomato preserve and chimichurri.

Catena Apellation - Malbec - Lunlunta.

### **Pre Dessert**

Quince textures  
cooked in warm spice syrup.

### **Dessert**

Quince textures  
cooked in warm spice syrup.

Catena Apellation - Cabernet Franc - San Carlos.

---

- Tasting Menu - \$90.000 -

-Price per person.-

- Wine Pairing Catena - \$55.000 (additional) -

-Price per person.-

---



# CATENA

APPELLATION