

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.



MENU N° 41

HEIRLOOM TOMATOES

Classic gazpacho, plums, cinnamon basil variety, apple and vanilla purée, green olive tapenade.

BASQUE BLOOD SAUSAGE

Roasted peppers with sugarcane molasses sauce, balsamic vinegar, celery and green grape vinaigrette, peaches in syrup, and humita.

BRAISED VEAL FLANK STEAK

Braised in a fennel demi-glace, organic carrot textures, and fresh herb chimichurri.

PRE-DESSERT

White organic cucumber and lime granita.

DESSERT

Preserved figs, mascarpone and red berry ice cream, coconut crème anglaise, pear, mint, and spiced crumble.

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

