

puratierra

“LUIGI BOSCA has built an international image, as one of the greatest Argentinean wine, for its history of quality and particular taste.

A deep, intense and attractive wine, with great fruit, great balance, and a fantastic capability of maturing really well.

Because its complex and enjoyable soul at the same time, we choose a menu to discover with open pleasure.”

Martín Molteni I chef de cocina

Pablo Pianzola I sommelier/ jefe de sala

Manuel Barraza I jefe de cocina

MENU PRODUCTO LUIGI BOSCA LUIGI BOSCA MALBEC DOC

Step ONE

Daily market appetizer

Step TWO

Confit tomato terrine, mozzarella bocconccino, marinated silverside fish, black dried olives, creamy “pesto”, goat cheese, sprouts, fresh herbs

Step THREE

Whole baked quail, Andean potatoes, echalote confit with ginger, seasonal kumquats

Step FOUR

Orange scented Savarin, Cointreau sabayon, orange sorbet, fresh blueberries

Step FIVE

KAO Chocolate collection -
Rocher with dried plum pieces

WINE PAIRING WITH THE MENU

Luigi Bosca De Sangre
Luigi Bosca winery, Mendoza

Per customer -
Half bottle
One mineral water
NESPRESSO coffee or Tealosophy tea

Price per customer \$180.