

# Andean Wine Tour

Six Tables ~ Tampa

April 24, 2007

## First Course

Snapper Cazuela with Avocado mousse

Pascual Toso, Brut, Mendoza, NV

## Second Course

Seared Scallop and Potato "Torre" with Mint napé

Pascual Toso, Sauvignon Blanc, Mendoza, 2005

## Third Course

Goose Chiccarones on yellow Corn arepas

Kaiken, Ultra Malbec, Mendoza, 2004

## Fourth Course

Oxtail empanadas over roasted Tomato chimichurri

Kaiken, Ultra Cabernet Sauvignon, Mendoza, 2004

## Fifth Course

Foie Gras and Kobe Beef "Silpancho" with Lime soaked Onions

Montes, Purple Angel, Carmeniere/Petit Verdot, Mendoza, 2004

## Sixth Course

"Abuelita" Chocolate soufflé with Adobo ~ Caramel sauce

Santa Emma, Merlot, Chile, 2004

*\$100.00 per person / + +*

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Richard Bottini, Six Tables ~ Tampa