

BEACH HOUSE

COASTAL CUISINE

5 course tasting menu

Kale Salad

*crisp prosciutto / parmesan / soft poached local farm egg
truffle dressing*

2012 S.A. Pruem, Essence Riesling Kabinett

Grilled Vegetable Gazpacho

local snapper ceviche / avocado mousse / spiced crisp plantain

2012 La Crema Chardonnay

Vadouvan Curried Shrimp

lime and sweet chili dressing / cilantro / scallions / frisee / papadum

2013 Cono Sur Certified Organic, Sauvignon Blanc

Beef Tenderloin

truffled potato puree / asparagus / crisp shallots / pearl onions / cabernet jus

2010, Antinori Villa Toscana

Dessert in the jar

2011, Conca Y Toro late harvest Sauvignon Blanc

CI\$ 79/person

plus 16% service charge

CI\$109 *plus 16% service charge*

with wine pairing (3 oz. pour)

