



South American Wine Dinner
Featuring Master Sommelier Robert Jones
of Kysela Pere et Fils

SEPTEMBER 18, 2019

TUSCARORA MILL RESTAURANT \$110.00 ALL-INCLUSIVE

AMUSE:

SIEGEL SPECIAL RESERVE VIOGNIER 2018

COCHOGUA, CHILE

HERB ROASTED PROVOLONE

FIRST COURSE:

SIEGEL SAUVIGNON BLANC 2018

LEYDA, CHILE

CHILEAN SEABASS CEVICHE-GAUFRETTE POTATOES

SECOND COURSE:

NUNA WHITE BLEND, ORGANIC 2018

LUJAN DE CUYO MENDOZA, ARGENTINA

SIEGEL CARMENERE 2018

LOS LINGUES COLCHAGUA, CHILE

DUCK LYONNAISE, CAMPANELLE, PECORINO

FAMILY COURSE:

SONVIDA CABERNET SAUVIGNON 2014

PARAJE ALTAMIRA MENDOZA, ARGENTINA

VIEJO ISAIAS MALBEC RESERVA 2016

PERDRIEL LUJAN DE CUYO, ARGENTINA

PENEDO BORGES ICONO MALBEC 2015

AGRELO, MENDOZA, ARGENTINA

GREENS SALAD; LOCAL GREENS TOMATOES, CUCUMBERS, PARMESAN, SHERRY

VINAIGRETTE, CHARRED CIABATTA

ARGENTINA ASADO; BEEF CHEEKS, FLANK STEAK, PORK RIBS, CHORIZO SAUSAGE, VEAL

SWEETBREADS, CHICKEN THIGHS, ROASTED POTATOES, FRESH HERBS

DESSERT COURSE:

FRESHLY BREWED COFFEE

RUM CAKE, PINEAPPLE GARNISH

RESERVE NOW AT WWW.TUSKIES.COM