

taste of *Spain* & *Latin America*

EXCLUSIVE PAIRED DINNER • APRIL 25

first course

GRILLED SPANISH OCTOPUS

Chorizo Potato Puree, Chimichurri, Tamarind Balsamic Glaze, Tomato Tuile

--Marqués de Cáceres Garnacha, DO Cariñena 2018--

second course

BEET CARPACCIO

*Pistachios, Avocado Puree, Garlic Cilantro Crème Fraîche,
Goat Cheese, Lemon Zest, Arugula*

--Cordillera de los Andes Chardonnay, Limari Valley 2022--

third course

GRILLED NEW YORK STRIP

Spanish Style Polenta, Pisto Vegetables, Romesco Sauce, Crispy Leeks

--Casa Magoni Red Blend, Valle de Guadalupe 2022--

fourth course

CHOCOTORTA

Dulce de Leche, Spiced Cassis Poached Pear, Candied Violets

--Finca Decero "The Owl & The Dust Devil" Red Blend, Mendoza 2019--

bistro MARIPOSA

6 pm Seating • \$135 Per Person • All Inclusive
Must be 21. Management Reserves All Rights • Reservations Recommended
RESERVATIONS 303.996.1800