

Latin American Inspired

wine ovation dinner

by Sous Chef Joy Yamane- Wong

wines presented by Sky Cameron

Tuesday, September 29, 2026

amuse bouche

CHEESY CORN AREPAS

Hogao Sauce

**2019 Vin El Cep "Gelida" Brut Gran Reserva Cava
Penedes, Spain**

i. first

FRIJOLES REFRITOS

Cotija cheese, Chorizo, Avocado, Tomato, Pickled Onion,
Fried Tortilla Chips

**2025 Vina Cobos "Felino" Chardonnay
Mendoza, Argentina**

ii. second

SHRIMP CEVICHE & TOSTONES

Shrimp, Red Onions, Cilantro, Tomato, Lime Juice, Plantains,
Popcorn

**2025 Txomin Etxaniz Rosado(Rose)
Pais Vasco, Basque, Spain**

iii. third

FEIJOADA

Black Bean Stew, Ham hock, Bacon, Chorizo, Portuguese
Sausage, Onion, Black Beans, Green Onion, Crispy Kale,
Orange Zest, White Rice

**2022 Prats & Symington "Post Scriptum" Douro
Douro Valley, Portugal**

iv. dessert

by Pastry Chef Cainan Sabey

SPICED PEAR & FIG EMPANADA

Horchata Ice Cream, Toffee Sauce, Maple Tuile

**NV Lustau "East India Solera" Deluxe Cream Sherry
Jerez, Spain**

dinner - 75

wine pairing - 45

