

TRADITIONAL MENU

First Course

Creole Empanadas

German Potato Salad (Potatoes, Capers, Pickles, Gherkins, French Parsley, Onion and Dijon Dressing with Toasted Ham Chip)

Pumpkin, Carrot and Ginger Soup

Porteña Salad (Mixed Greens, Tomato Chutney, Avocado and Dressed Chick Peas)

Main Course

Sirloin Strip Steak with Roasted Potatoes, Mixed Greens and Creole Sauce

Braised Pork Shoulder with Caramelized Sweet Potatoes and Port Sauce

Poultry Ballotine stuffed with Roasted Vegetables with Spiced Puree and Chablis Sauce

Salmon Sorrentinos with Leek Sauce

Mushroom Risotto

Dessert

Postre Vigilante (Cheese and Sweet Jelly)

Viejo Almacén Cake

Homemade Mixed Flan

Ice Cream Trifle (Ice Cream, Meringue, Biscuit and Red Fruits)

Drinks

Sparkling and still mineral water

Non-alcoholic beverages

Malbec and Chardonnay Trapiche Wine