



Whiskey - Leap Affair

AMUSE FROM THE CHEF

BRUSCHETTA

Marinated Tomatoes, Roasted Garlic Puree, Duck Prosciutto, Basil

FIRST COURSE

PIZCA ANDINA

Creamy Chicken soup, Potatoes, Celery, Carrots, Milk, Cheese, Cilantro

SECOND COURSE

SEARED VENISON

Venison Loin, Cauliflower Puree, Roasted Beets and Red Wine Jus

THIRD COURSE

BRAISED RABBIT

Whole Braised Rabbit Leg, Polenta, Roasted Wild Mushrooms

FOURTH COURSE

MEDITERRANEAN ELK MEATBALLS

Fossil farms elk, roasted red pepper coulis, house made ricotta

DESSERT

Mil hojas with Dulce de Leche, Raspberry Lemon Coulis

KITCHEN + BAR