



## *Vintage Wine & Coffee Bar*

*Presents*



*A Five Course Wine Dinner Featuring the Wines of The Tango Vineyard in the Mendoza Region of Argentina*

### The Picada

A Traditional Beginning to an Argentine Meal

Assorted Cheeses, Meats, Olives, Sardines, Pate, Nuts and Bread

Tango Chardonnay—Apricots, flowers, star-jasmine, buttery, harmonious, smooth, long finish



Melon con Jamon

Prosciutto with Honeydew Melon and Greens

Tango Merlot—Youthful Fruit, rich flavours, medium body harmonious finish



Princess Chambord Chocolate Soup garnished with Caramelized Plantains

Tango Cabernet Sauvignon—Currants, black cherries, blackberry, accessible tannins, smooth, long finish



Matambre

Literally means “Hunger Killer”

A Tradition in Argentina—Rolled Flank Steaks filled with an assortment of Spices, Spinach, Eggs, Carrots and Onion

Served with

Chimichurri Sauce and Stuffed Zucchini and Tortilla Campesina (Potato Pudding)

Tango Malbec—Jam flavors, currant, well-balanced, velvety texture



Panqueques de Dulce de Leche



Dulce de Leche Crepes

Tango Syrah—Full nose, spicy, red currants, black currants, butterscotch