

# Wellanas Restaurant

Contemporary Creative Cuisine

## MENU

### AMOUSE BOUCHE

Trout Gravlax with Fennel Foam and Ffaux Squid Caviar.

Cava: Dominio de la Vega, Idillicum

### SECOND PLATE

Octopus Carpaccio Stuffed Potatoes served over a Strawberry Cream, White Balsamic Reduuction and Crispy Parmesan.

Wine: Kalfu Molu Chardonnay

### STARTER

White Bass Papillot, cooked in a Plantain Leaf; Served with Seasonal Vegetables, Coconut Infused Jazmin Rice and Salsa Verde.

Wine: Kalfu Molu Pinot Noir

### MAIN

Grilled Sirloin with 1820 Sauce, Bell Pepper and Smoked Potato Parmentier.

Wine: Padrillos Malbec (Bodega Ernesto Catena)

### DESSERT

Chocolate Coulant with Passion Fruit Foam.

Cava: Dominio de la Vega, Idillicum

# Wine Dinner

## Summer Temptations

Directed by:  
Cava Mundial Representative

Chef:  
Antonio Machado

Date: December 29<sup>th</sup>, 2015  
Price: US\$ 47,50 tax incl. per guest  
Limited Seating

Reservations:  
Tel: 2681-4382 – [beachclub@haciendapinilla.com](mailto:beachclub@haciendapinilla.com)



HACIENDA PINILLA