

DON MELCHOR

MENU

APPETIZER

Veal foie gras, homemade quince, berry sauce, and powdered kale.

Subercaseaux Grande Cuvée sparkling wine



FIRST COURSE

Tender duck tartar minced in piquillo pepper, cilantro, and apple chutney

or

Wild mushroom chowder, shredded grana padano, and kale croutons (V).

Marques Casa Concha Heritage



MAIN COURSE

Suckling lamb ribs grilled in butter, with a side of accordion potato, and a shallot, blueberry, pistachio, and berry caviar sauce

or

Ravioli stuffed with sweet potato and ricotta, goat cheese sauce and olive truffle (V).

Don Melchor



DESSERT

70% chocolate mousse with red fruit sauce

or

Pears in red wine, vanilla sauce, grapes, and candied walnuts.

Licor Don Melchor

Coffee, tea, or herbal tea.

