

BUFFALO GAP
WINE & FOOD
SUMMIT

Presents
Chef Carlos Crusco

Hors d'oeuvres

Empanadas Caseras

Beef, green onions, olives, raisins, egg and chimichurri

Provoletta

Grilled Provolone, oregano, red pepper flakes, and EVOO

Tortilla con Chorizo

Squares of potato, egg, and chorizo

Cabruto

Asador style cabrito served with warm butter tortillas and avocado crema.

Yerba Mate Martini (Mate, Vodka, Orange liquor, Lemon zest)
Gauchecco Plata Malbec Gran Reserva Mendoza, Argentina 2010

Dinner

Palmito Salad

Heart of palm, hard boil egg, and tomato salad
Alamos Torrontés Origin Salta, Argentina 2013

Prime Rib served with Humita and Papitas al Horno

Argentine style grass fed Rib Roast, chimichurri and salsa criolla
Finca La Escuela TINTONEGRO Malbec Mendoza, Argentina 2011
Malbec Reserve 2012 Becker Vineyards

Dessert

Dulce de Leche Crepes

Homemade crepes, dulce de leche,
dulce de leche crema and banana, coconut-turrón crumble

LaMarca Prosecco