

CHILEAN WINE DINNER AT TIMBERLAKE'S RESTAURANT

EXECUTIVE CHEF TONY BATES
WINERY CASAS DEL BOSQUE - CASABLANCA, CHILE

FIRST COURSE

Poached Monkfish
gnocchi | pea tendrils | lemon veloute | crispy shiitake mushrooms
La Cantera Sauvignon Blanc 2022 - Casablanca Valley, Chile

SECOND COURSE

Smoked Pork Belly
crispy pork belly | apple-sweet potato hash | currant jam
Chardonnay 2023 - Casablanca Valley, Chile

THIRD COURSE

Black Pepper Goat Cheese Tart
strawberries | mâche | honey shallot vinaigrette
Pinot Noir Rosé 2022 - Casablanca Valley, Chile

FOURTH COURSE

Bison Striploin
caramelized rutabaga | potato purée | arugula | wild berry gastrique
Carmenere 2023 - Rapel Valley, Chile

FINAL COURSE

Plum Torta Milhojas
maple | pinenuts | tres leches ice cream
Gran Bosque Cabernet Sauvignon 2019 - Maipo Valley, Chile

\$105 per person

