

# PATAGONIA



GRILL & CAFE

\$ 75 p/p Include Glass of Champagne  
Please choose one (1) item from each of the following:

## *Appetizers - First Course*

### **Argentinian Empanada**

Our traditional Argentinian empanada (choose beef, chicken or spinach)

### **Argentinian Sausage with Chimichurri Sauce**

### **Mango Ceviche**

## *Soups or Salad - Second Course*

### **Lentil Soup**

### **Cream of Asparagus**

Light and creamy asparagus soup served with a side of chicken & bacon chunks

### **Almond Mandarin Salad**

Mixed green lettuce, mandarin slices, sugar toasted almonds & mandarin dressing

## *Refreshment - Third Course*

### **Fresh Lemon Sorbet**

## *Entrees – Four Course*

### **New York Steak**

44-Farm New York Steak grass fed 24 day aged served with Texas rustic organic potatoes

### **Ribeye Steak**

44-Farm Ribeye Steak grass fed 24 day aged served with Rosemary roasted potatoes

### **Prime Long Bone Rib**

Served with Sweet potatoes & seasonal grilled vegetables

### **Colorado Lamb Ravioli**

Served with our famous Pink sauce

### **Catedral Salmon**

Fresh Alaskan Salmon served with mandarin citrus sauce, Basmati rice & grilled vegetables

## *Desserts – Fifth Course*

### **Tres Leches**

Argentinian Alfajores with dulce de leche

Flan with dulce de leche