FAMILIA ZUCCARDI WINE DINNER

ON ARRIVAL
SANTA JULIA EL ZORRITO NARANJO CHARDONNAY NATURAL 2023
Chardonnay, Organic / Natural Orange Wine, Mendoza, Argentina

COURSE 1

ZUCCARDI POLÍGONOS DEL VALLE DE UCO TUPUNGATO SEMILLÓN 2023
Semillón, El Peral, Tupungato, Valle de Uco, Mendoza

HAND GRAB
WAGYU SIRLOIN WITH CHILLI SOY AND KIZAMI WASABI (G,SY,SE)

GYOZA
JAPANESE & AUSTRALIAN WAGYU MINCE GYOZA WITH CHILLI PONZU (G,SY,SE,SF)

COURSE 2

ZUCCARDI BOTÁNICO CHARDONNAY GUALTALLARY 2023
Chardonnay, Gualtallary, Valle de Uco

CRISPY EGGPLANT
TAHON DRESSING, TOASTED SESAME SEEDS (G,E,SY,SE)

TOMATO
SLICED TOMATOES WITH ONION SOY RELISH, YUZU KOSHO OIL, AND CRISPY WILD RICE (SY)

COURSE 3

ZUCCARDI POLÍGONOS GUALTALLARY CABERNET FRANC 2023
Cabernet Franc, Gualtallary, Valle de Uco

TARTARE
JAPANESE WAGYU BAVETTE TARTARE WITH ROASTED BONE MARROW (SF,G,MT,E,SY)

COURSE 4

ZUCCARDI CONCRETO MALBEC 2023
Malbec, Paraje Altamira & Gualtallary

ZUCCARDI ALUVIONAL GUALTALLARY MALBEC 2020
Malbec, Gualtallary, Valle de Uco

AUSTRALIAN WAGYU SIRLOIN 150gr
THINLY SLICED, IN A SWEET SOY GLAZE (SY,G,E,SU)

STEAMED RICE
TOPPED WITH HOMEMADE FURIKAKE (SE)

SEASONAL MUSHROOMS
SAUTÉED IN SWEET SOY BUTTER (SY,G,D)

SUTĒKI FRIES
JAPANESE TORO FRIES WITH TRUFFLE MAYO AND AGED PARMESAN (E,G,D)

DESSERT

CRISPY BANANA GYOZA
FRIED DUMPLINGS WITH MISO CARAMEL AND VANILLA ICE CREAM (G,SY,D,N)

LÚCUMA CHEESECAKE
BASQUE LUCUMA CHEESECAKE WITH SANSHO PEPPER (GF,D,E)

ICE CREAM SELECTION

SUTĒKI

ZUCCARDI
VALLE DE UCO

G – gluten I N – nuts I E – egg I F – fish I D – dairy I CRU – crustaceans I P – peanuts
SY – soy I CEL – celery I MT – mustard I SE – sesame I MO – molluscs.
Should You Have Any Allergies or Dietary Requirements, Please Ask Your Waiter For Assistance.

SUTĒKI ZUCCARDI VALLE DE UCO

FAMILIA ZUCCARDI WINE DINNER

WEDNESDAY, 11 NOVEMBER

HOSTED BY NICOLÁS ANGELINI,
FAMILIA ZUCCARDI

