

urban

HILL

# WAPISA

San Javier, Rio Negro  
Patagonia, Argentina

## Wine Dinner

### Welcome

#### Griddled Provolone & Tomato

*smoked beets, basil, fermented honey, grilled bread*

#### Wapisa Sauvignon Blanc 2021

---

### FIRST

#### Lardo Wrapped Asparagus

*grilled avocado, cured egg yolk, calabrian chili aioli, chicken chicharrón*

#### Wapisa Pinot Noir 2021

---

### Second

#### Riverence Trout

*charred spring onion, white beans, english peas, olive and almond relish*

#### Wapisa Malbec 2020

---

### Third

#### Creekstone Farms Picanha Steak

*fire roasted mushrooms, turnip, chimichurri*

#### Wapisa Cabernet Sauvignon 2019

---

### Dessert

#### Flourless Chocolate Torte

*dulce de leche crema, candied pistachios*

**\$140** \$90 Food  
\$50 Wine | **May 8<sup>th</sup>, 2024** | **6pm**

*Executive Chef Nick Zocco - Pastry Chef Jane Bayle - Beverage Director Bijan Ghai*

*\*consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.*

*20% gratuity will be added to all parties. 2% gratuity applied to Culinary Team Appreciation.*

*Guests will be seated at communal tables unless otherwise noted.*