

so•ca
cocina latina

&



proudly present

IDUNA WEINERT
EXPORT SALES MANAGER
BODEGA WEINERT
MENDOZA, ARGENTINA



WEINERT
BODEGA Y CAVAS *(signature)*

FIRST COURSE

Ceviche de Calamar

grapefruit leche de tigre, sweet potato anise purée, pickled mango, chulpi

De Martino Sauvignon Blanc '16

Casablanca Valley, Chile

SECOND COURSE

Smoked Rabbit Ñoquis

fermented garlic chimichurri, jowl bacon, NC apples, wilted kale

Weinert 'Carrascal' Malbec Blend '10

Mendoza, Argentina

THIRD COURSE

Jerk Rubbed Lamb Chop

sour cherry bread pudding, madras curry, rainbow chard, Brazil nuts, rum pickles

Weinert 'Casas de Weinert' Malbec Blend '06

Mendoza, Argentina

FOURTH COURSE

NC Grassfed Ribeye Cap

bone marrow butter, sweet potato hash, collard greens, ancho beef jus

Weinert Malbec '06

Mendoza, Argentina

DESSERT

Figgin Rum Cake

fig & goat cheese ice cream, candied walnuts, caramel apple fig compote

Broadbent '10 year' Malmsey

Madeira, Portugal

Wine Director - Troy Revell
Executive Chef - Andrew Smith
Pastry Chef - Brittany Grantham
Wines selections from Broadbent Selections