

SO•CA  
*cocina latina*

*proudly presents*

PABLO BARROS  
WINEMAKER



## FIRST COURSE

Chilled Lobster

citrus salad, pickled watermelon radish, endive, green pear & coconut broth

Apaltagua 'Costero' Extra Brut  
Valle de San Antonio

## SECOND COURSE

Grilled Bass

beluga lentils, roasted fig, rosemary vinaigrette, shaved asparagus, heirloom tomato

Apaltagua 'Colección' Pinot Noir '16  
Valle de San Antonio

## THIRD COURSE

Pork Tenderloin Roulade

charred savoy cabbage, sweat pepper, marinated black plum

Apaltagua 'Envero' Carménère '16  
Valle de Colchagua

## FOURTH COURSE

Walnut Crusted Lamb Rack

smoked mushrooms, olluco purée, beet root, charred scallion

Apaltagua 'Signature' Cabernet '13  
Valle de Maipo

## DESSERT

Double Chocolate Mousse

salted caramel sauce, pop corn, cereal milk ice cream

Susana Balbo Late Harvest Malbec '16  
Mendoza, Argentina

JUNE 15TH • 6:30PM • \$65++  
TO RESERVE YOUR SEAT, CALL SO•CA  
919•322•0440