



Concho y Toro Wine Dinner  
Hosted by Italo Jofre  
September 17, 2016

***Reception Hors d' Oeuvres***

Citrus Poached Shrimp with Avocado Puree

Chilled Tomato Soup Shooter with Lump Crab and Fresh Tarragon

House Made Pork Pate with Vanilla Poached Pear and Spicy Mustard

Nut Crusted Polenta Fritter with Chanco Cheese and Tomato-Pepper Jam

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*Terrunyo, Sauvignon Blanc, 2013*

***First Course***

Pan Roasted Striped Bass, Rock Shrimp, and Chanterelle Hash with Warm Corn Soup

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*Marques de Casa Concha, Chardonnay, 2014*

***Second Course***

Braised and Pulled Duck Meat, Black Pepper-Goat Cheese Raviolis, Curry Lentil Ragout,  
Wilted Spinach and Black Currant Sauce

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*Marques de Casa Concha, Carmenere, 2014*

***Entrée***

Petit Tenderloin of Beef and Beef Empanada, Celery Root-Potato Puree, Roasted Baby Carrots and Pearl  
Onions, Chocolate-Port Reduction

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*Don Melchor, Cabernet Sauvignon, Vertical Tasting 2011 WS/RP 94 points*

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*2012 WS/RP 95 points*

*Special Tasting*

***Dessert***

White Chocolate Cheesecake, Pistachio Cake, Vanilla Bean Peach Compote,  
Blackberry Coulis, Lace Tuile

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*Subercaseaux, Extra Brut, NV*