



CHEF TASTING MENU

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Tiradito de Maracuya

Fresh fish served with passion fruit leche de tigre, avocado puree, radish, crystalized mint, choclo, and micro greens.

2011 Singing Gruner Veltliner, Laurenze V and Sophie, Austria

Causita de Pato

Citrus infused purple mashed potato, served with duck confit, pear puree, and crispy apple chips.

2008 Crozes-Hermitage Blanc, E. Guigal, Rhone, France

Chupe de Paiche

Pisco-vapor steamed Amazonian Paiche green "chupe" sauce, fava beans, carrot and peas.

2012 Marchesi Antinori 'Scalabrone' Rosato di Bolgheri, Tuscany, Italy

Mandarin Quail

Mandarin braised quail over Peruvian corn puree, beat puree, and baby vegetables

2010 Pinot Noir, Routestock, Willamette Valley, Oregon

Pimiento Relleno

Miniature sweet pepper stuffed with pork tenderloin and Oxaca cheese over saffron risotto and served with purple broccoli

2010 Bodega Norton, Privada, Mendoza, Argentina

Maracuya Mousse

Passion fruit mousse, almond tulip, alfajor powder, rhubarb sauce and chocolate wind

2007 Disznoko, Tokaji Aszu, 5 Puttonyos, Hungary

\$60 + tax & gratuity per person

Menu is available for dinners from Monday to Wednesday by reservation only.

Reservation must be made by phone with one week in advance.

Space is limited. Menu based on chef's selection and subject to change.

Wine Pairing \$30.00

Reservation available at www.latinbitescafe.com or 713-229-8369

