



Bodega Chacra Lunch

Thursday 20th June 2024

Reception with Jamellini Sparkling wine served with appetizers

Provoleta - Grilled Aged Provolone, Oregano, Chilli Oil, Sourdough

Mainque Chardonnay

Noquis Caseros - Homemade Gnocchi, Aged Parmesan, Sage Butter

Chacra Chardonnay

Asado - Chef's selection of Prime Organic Meat Cuts, Chimichurri Rojo served with Eggplant Escabeche, Grilled Vegetables and Padron Peppers

Chacra 32 & Chacra 55 Pinot Noir

Panqueque de Cacao- Crepes, Dark Chocolate Mousse

La Barda Pinot Noir

