



# The Metropolis in Latin America

\$50 per guest  
\$62 with wine pairing

## Appetizer

### *Chicken Tamales*

masa, tomato, jalapeño, mexican chocolate

*Brander Sauvignon Blanc, Los Olivos '155*

## Entrée

### *Lechon*

pork belly, fried plantain, garlic, chicharron, lime frisée  
shallots, pearl onion, mojo

*Shannon Malbec, Lake County '13*

## Dessert

### *Coconut Tres Leches*

hoja santa sauce, guava sorbet

*Trefethen Dry Riesling, Napa '15*

\*Items and prices are subject to  
change depending on availability

\*Due to the nature of this menu  
there will be no substitutions

\*Tax and gratuity are not included