

# Wine Pairing Dinner Menu

BRUMA WINERY + HILTON LOS CABOS

## ANTOJITO - HORS D'ŒUVRE

### **Kampachi & Tuna Tostadita**

seared yellow fin tuna & king kampachi, roasted garlic-chile aioli, cauliflower pickles

*Paired with Vino de la Casa "Selección de Blancos"*

## APPETIZER

### **A la brasa Octopus**

talla chargrilled octopus, tomatillo & jícama pico, habanero escabeche, guajillo harissa

*Paired with Tinto de la Casa "Barbera"*

## MAIN

### **Roasted Totoaba**

cuitlacoche mole & black recado, purslane & chayote salsa verde

*Paired with BRUMA Ocho Rosé*

Or

### **Lamb**

6-hour slow roasted lamb barbacoa wrapped with agave leaf & adobo

nixtamal tortillas, lamb jus & borracha salsa

*Paired with BRUMA Plan B*

Or

### **Rib Eye**

red pipian with sunflower seeds, roasted onions, cotija cheese foam,

smoked heirloom tomatoes

*Paired with BRUMA Plan B*

## DESSERT

### **Flan**

oven baked oaxaca cheese flan, passion fruit & warm guava caramel, house made mamey ice cream

### **Cacao - Mexique**

66% forastero bitter & fruity chocolate bizcocho cake, butter ganache