

# *South of the Border Argentinian Wine Dinner*

## **The Inn at New Berlin**

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### **First Course**

Pork Empanadas – Ground Pork, olives, tomatoes, golden raisins and herbs fill these Spanish turnovers. Finished with cilantro cream.

Matambre - Marinated flank steak rolled with spinach, carrot, and hard-boiled egg. Braised and chilled. Finished with bell pepper cream.

*Alma Negra Sparkling Malbec Argentina 2007*

### **Second Course**

Mixed greens, cucumber, jicama, poblano, avocado, and grilled shrimp, drizzled with a tomato-citrus dressing.

*Tilia Chardonnay Mendoza, Argentina 2007*

### **Third Course**

Boneless breast of chicken, dusted in seasoned cornmeal, sautéed with roasted tomato, oil-cured black olives, capers, avocado and fresh herbs. Presented on watercress.

*Nieto Pinot Noir Reserva Argentina 2008*

### **Fourth Course**

Char-grilled tenderloin of beef, seasoned with an Argentinean sun-dried tomato and roasted bell pepper marinade. Plated with potato pudding and fresh chimichurri.

*Catena Zapata Malbec Mendoza, Argentina 2004*

### **Fifth Course**

Mango mousse, dulce de leche on obleas and traditional potato candy pinwheels with coconut-almond filling.

*Alma Negra Sparkling Chardonnay Argentina*

**March 19, 2009 at 6:30 p.m.**

\$79 per person (includes tax and gratuity)

Reservations: 570-966-0321

Payment secures booking, 48 hour notice required for seat cancellation.