

Awasi

Dear Alison, Judith, John and Charles,
The Awasi Patagonia F&B team
would like to farewell you with
this special menu:

Sopa fría de palta

Cold avocado soup

Taco de cerdo, cítricos, salsa yogurt

Pulled pork taco, citrus, yogurt sauce

Guiso de lomo vetado, mote y vegetales

Beef, mote and vegetable stew

Brownie de platano, helado de Bailey's

Banana and chocolate brownie, Bailey's ice cream



Judith Collis and John Collis

Red wines:

- **Merlot, Cabernet Sauvignon, Syrah, Blend, Vivendo** – Calyptra Winery.
- **Cabernet Sauvignon, Gran Reserva** – Calyptra Winery.
- **Malbec, Loma Larga** – Loma Larga Winery.
- **Cabernet Sauvignon, Carmenere, Syrah, Blend, Acrobata** – Acrobata Winery.
- **Cabernet Sauvignon, Terroir Hunter** – Undurraga Winery.
- **Pinot Noir, Cartagena** – Casa Marín Winery.

White wines:

- **Chardonnay, Amayna** – Amayna Winery.
- **Sauvignon Blanc, Kudaw** – Kudaw Winery.
- **Chardonnay, Gran Reserva** – Calyptra Winery.
- **Chardonnay, Le Gran Vin** – Villard Winery.
- **Chardonnay, Talinay** – Tabalí Winery.
- **Chardonnay, Cuvée Alexandre** – Lapostolle Winery.
- **Viognier, Río Místico** – Von Siebenthal Winery.
- **Chardonnay, Sol de Sol** – Aquitania Winery.

Other wines:

- **Sparkling Wine, Rosé, Estelado, 100% País** – Miguel Torres Winery.
- **Sparkling Wine, HERA, 100% Chardonnay** – Calyptra Winery.

We hope that each day was an unforgettable experience, that each wine that you tasted stays in your memories.

Best wishes

Pablo Castro, Sommelier

And the Awasi Patagonia F&B team.