Wines of Argentina and Chile
Wednesday, October 14, 2015 Wine Flight School

Menu

First Taste
Goat Cheese, Prosciutto, Strawberry, Pistachio

Santa Julia, Brut Rose, Pinot Noir, Argentina

Second Taste
Seared Scallop, Hazelnut, Orange

Los Vascos, Chardonnay, Chile

Third Taste
Grilled Beef Tri-tip Chimichurri, Smashed Red-skinned potatoes, Demi-glace

Bodegas Caro “Aruma”, Malbec, Argentina

Dessert Taste
Pear-Almond Tart, Honey Ice Cream, Dried Apricots

Santa Julia, Late Harvest, Torrontes/Viognier, Argentina

All menu items prepared and served by the students of Arizona Culinary Institute
Under the guidance of

Chef Santos Villarico, CEC, CCE,
Chef Matthew Mattox, CCC, CPI, CS
Chef Emily Smith, CWPC, CPI
Chef Robert Wilson, President Co-Founder

ARIZONA CULINARY INSTITUTE
10585 N 114TH STREET | SCOTTSDALE, AZ | 85259 | 480-603-1066