

OSSO & KRISTALLA
PRESENTS
TERRAZAS WINE DINNER

Passed Appetizers and Welcome Cocktail

FIRST COURSE

American Red Snapper Crudo

Kumquat, Thai Chili Pepper, Cilantro, Leche de Tigre

SECOND COURSE

Duck Confit Tart

Sweet Potato Puree, Melted Leek, Sunny Side Quail Egg, Petite Greens

THIRD COURSE

Argentine Braised Beef Ravioli

Sun Dried Tomato, Root Vegetable, Roasted Mushrooms, Au Jus

FOURTH COURSE

Chocolate Croissant Bread Pudding

White Chocolate Fondue, Vanilla Bean Gelato, Mixed Berries, Chocolate Tuile

November 18, 2025 / 7:00 PM

\$75 per person + tax and gratuity

*Each Course Paired with Terrazas Wine
with Sommelier Descriptions*




TERRAZAS
de los Andes