

# URUGUAYAN WINE PAIRING DINNER

26 August 2023 | 7:10 p.m. | Macau Tower 4/F, H04-08



## URUGUAYAN CUISINE

### STARTERS

† Tomates Rellenos ( Tomato and Tuna Risotto ) †

**Bodega Garzon Estate Pinot Noir Rosé 2021**

92 pts by James Suckling; 90 pts by Tim Atkin

† Empanadas Criollas ( Creole Beef Pies ) †

**Juanicó Selección del Enólogo Cosecha 2019,  
Edición Limitada**



### MAIN COURSES

† Pollo a la Cazadora ( Huntress Chicken ) †

**Bodega Garzon Albariño Reserva 2021**

91pts by James Suckling; 92 pts by Tim Atkin  
91 pts by Decanter

† Puchero ( Beef Stew with Beans & Veggies ) †

**Bouza Merlot 2018**

† Entrecôte ( Uruguayan Angus Rib-eye Steak ) †

**Bodega Garzon Tannat Reserva 2020**

92 pts by James Suckling; 93 pts by Tim Atkin  
90 pts by Wine Enthusiast; 93 pts by Wine & Spirits



### DESSERT

† Manzanas Asadas ( Baked Apples ) †

**Juanicó Crianza En Roble Cabernet Sauvignon 2019**

Coffee or Tea

