



## Seminars « Gourmet Tour » FestiVin 2025

Thursday May 22th, 18h00

### VUELVE A LA VIDA

Variety of seafood with our homemade cocktail sauce,  
avocado, onion, fresh cilantro, lime,  
handmade crackers.

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### TACO DE CARNITAS DE PATO

Homemade corn tortilla, duck confit with orange, garlic and spices,  
smoked duck breast,  
tomatillo sauce, red onions, parsley.

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### COSTILLA CARGADA DE CERDO

Smoked pork belly rib, Ancho pepper glaze,  
potato and apple puree, grilled vegetables.

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### CARLOTA DE LIMÓN

Fresh lime cream and Maria cookie layered cake,  
zest, coulis.

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Wines selection by Sommelier, Robert Noël  
135.00\$ / person (*taxes and service not included*)