



## BARILOCHE - Gourmet & Wine

### SPECIAL DINNER FOR SMALL GROUPS

**Location: Los Juncos Lake House**

Ideal for groups of friend or travelers, we offer them our living in an exclusive setup design especially for the occasion.

We receive our guests with a cocktail and an assortment of appetizers while we tell them the options of our menu, prepared specially for them "a la carte". Three-course menu and 3 different options on each step to choose and prepared in the moment for them.

It includes: Welcome Cocktail and appetizers, water and soft drinks, coffee and tea at the end, menu "a la carte" or pre defined.

Not Included: Transfers in/out , wines options during dinner. Cocktails during dinner or at the end / Tips.

Menu options:

Starters:

- ✓ Borek (phyllo dough roll) filled with spicy cheese, fresh herbs from our garden and nuts.
- ✓ Ratatouille quiche. Crispy black flour and almonds dough with vegetables and mozzarella cheese.
- ✓ Green organic salad from our garden with a crispy muslik (mixture of almonds, nuts, peanuts, Cajuns, seeds, black sugar and honey).

Mains (specialties available regarding to the season):

- ✓ My mother's sole recipe: cooked in the oven with cream, butter, lemon, almonds and crispy vanilla cookies on the top.
- ✓ Lamb shoulder cooked in the oven for 3 hours very slow with red wine, with potatoes, sweet potatoes and vegetables.
- ✓ Rainbow trout, grilled with salt and pepper, with vegetables cooked in the wok with sesame oil and soy sauce and black wild rice.
- ✓ Mushrooms panzotti filled with ratatouille, olive oil, black Greek olives, nuts and parmesan cheese.
- ✓ Calamari filled with calamari in my grand mother's tomatoes sauce.

Desserts:

- ✓ Extra dark chocolate marquise with white chocolate ice cream and berries
- ✓ Pear crumble, marinated with Hennessy liquor, adding almonds and nuts with cinnamon ice-cream.
- ✓ Spicy pudding (like a flan), with Cajuns, chocolate and cardamom cream.
- ✓ Crème Caramel with ginger and orange.
- ✓ Espresso Nespresso coffee ice cream with almond biscotti.

\* All this is shared with white or red wines, all of them from small wineries from Mendoza and available in Los Juncos.



# LADATCO TOURS

South & Central America, Falkland Islands & Antarctica



## LOCAL RECIPES COOKING CLASSES

### **Location: Los Juncos Lake House**

Is an option for foreigners. Our objective is to give them all our knowledge, exclusively of the Argentinean recipes that they will be able to make in their countries because they can find the ingredients there and put it in practice.

Our guest will participate and cook with us during the class. They prepare the dinner they will end having.

We start in the kitchen given them aprons (that they will take as a souvenir), and all the details of the recipe with a historical review of where it comes: the ingredients, products, area from our country that they make it in different ways... etc.

They cook with us while they enjoy some cocktails and appetizers during the class.

Once they finish and while we give the last touches to the recipe, they wait for dinner in our living room, drinking some red or white wine till its ready.

At the end we prepare an assortment of the typical local desserts.

It Includes: Welcome Cocktail and appetizers, water and soft drinks, coffee and tee at the end, Main courses. Argentine desserts. Aprons

Not Included: Transfers in/out / wines options during dinner. Cocktails during dinner or at the end / Tips

### Options according each season:

- ✓ Tenderloin Empanadas, with vegetables, cooked in the oven.
- ✓ Lentil Stew, with bacon, tomatoes, red prosciutto.
- ✓ Lamb shoulder in a roll, (we show them how to take our the bone), filled with dry tomatoes and rosemary, cooked in the oven for 3 hours with potatoes and sweet potatoes
- ✓ Chop Sue Lamb: lamb slices cooked in the "disco de arado", with vegetables, sesame oil, soy sauce and white rice.
- ✓ Trouts at the barbecue with grilled vegetables (only summer)