



# INTERNATIONAL DINNER: Santiago de Chile

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Tuesday, October 18 · 5–9PM

Three Courses for \$40 · \*Add Optional Wine Pairings (2): \$15

## APPETIZER

Meat Empanadas with Chimichurri  
Pastel de Choclo (Corn Pie) VGT



## FIRST COURSE

Halibut Ceviche GF  
with Apple, Ginger, Aji Amarillo, Citrus and Tostada



## SECOND COURSE

Chorrillana GF  
Crispy Fingerling Potatoes, Tenderloin, Caramelized Onions,  
63-Degree Egg, Chorizo Longaniza Sausage and Aji Verde Sauce

Pastel de Jaiba GF  
Rich Crab Casserole



## DESSERT

Calzone Rotos  
Pastries with Chocolate Hazelnut Praline and Buttermilk Ice Cream

VGT · VEGETARIAN | GF · GLUTEN-FREE  
DESSERTS MAY CONTAIN NUTS OR  
BE PRODUCED IN A FACILITY THAT HAS NUTS.

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RESERVATIONS:  
LAGRANTERRAZA.COM  
INFORMATION SUBJECT TO CHANGE