

Join us on Friday, October 3, 2025
For a Culinary Journey Across South America
Featuring Chef's 4-Course Seasonal Menu Thoughtfully Paired with
Standout Wines from Argentina & Chile
You Won't Want to Miss this Exclusive Dining Experience

1st Course:

Herb Marinated Sautéed Shrimp and Buttery Polenta
Annatto Oil, Nduja Crumbles and Fresh Herb Salad
Buscado Vivo O Mueto, Chardonnay La Verdad Mendoza

2nd Course:

Sea Bass Ceviche
Kumquat, Mango, Avocado, Blood Orange, Passion Fruit,
Aji Amarillo, Nigella Seeds and Prickly Pear
Boya, Sauvignon Blanc Leyda Valley

3rd Course:

Brined Short Rib with Malanga
Six-Hour Short Rib, Malanga Root Purée, Malanga Hay,
Floral Herb Oil and Seasonal Root Vegetables
Piattelli Vineyards, Cabernet Franc Cafayate Limited Edition

4th Course:

Torta de Milhojas
with Chocolate Manjar and Seasonal Berries
Animal Natural Vineyards, Cabernet Sauvignon Mendoza 2016

Reception Begins at 6:30pm

with Passed Wines - Animal Natural Vineyards, Malbec Mendoza, 2016 and
Miguel Torres, Estelado País Brut Rosé Traditional Method Valle del Maule

Dinner at 7:00pm

\$159.00 Per Adult, Must be 21 to Attend
(Taxes and Gratuities not Included)

COMPLIMENTARY VALET PARKING

For Reservations, Please Contact
Arlene Diel at 407-825-1315 or arlene.diel@hyatt.com
Items may vary subject to availability