



XLIV

Wednesday, June 25, 2025 | 6-9pm

SOUTH AMERICAN WINE DINNER

An evening with Heather Pokrowka
Regional Manager of Viña Concha y Toro

VIÑA CONCHA Y TORO
— FAMILY OF WINERIES —

Join us in the XLIV Room located on the Third floor for a 6-course dinner
& wine pairing featuring vibrant selections from South America's
celebrated wine regions.

\$95 Plus Tax & Gratuity

STARTER

EMPANADA MENDOCINA

Mendoza Province-style baked beef empanada / olives / pimentón dulce / salsa de ají verde
Casillero del Diablo Rose (Chile)

SECOND

TIRADITO DE PESCADO

Line-caught, sashimi-grade red snapper / avocado / cilantro / finger lime / guasacaca sauce
Diablo 2022 Curico Valley Sauvignon Blanc (Chile)

THIRD

HUMITA

Savory steamed, fresh, local, organic corn pudding / marinated spiced shrimp / pebre chileno relish
Trivento White Malbec Reserve (Argentina)

FOURTH

CHORIPAN

House-made grilled Argentinian chorizo / house-made garlic baguette / chimichurri / truffled potato chips
Marques de Casa Concha 2021 Cabernet Sauvignon (Chile)

FIFTH

OJO DE BIFE

Rosada Farm grass-fed rib eye roast / domino potatoes / roasted bone marrow / broccolini / salsa criolla
Concha y Yoro Terrunyo Cabernet Sauvignon (Chile)

DESSERT

DULCE DE LECHE FLAN

Dulce de leche / chantilly cream / local peaches
Casillero del Diablo Devils Brut (Chile)

Isabella's Taverna & Tapas Bar - XLIV (Third Floor)

44 N. Market St. Frederick 21701

Reservation Required (301)698-8922