

Latin wine-food pairing at Lakeside

Lakeside Inn and Casino at Stateline is creating a five-course meal to pair with Chile's award-winning Montes Alpha winery.

The meal begins with a conch salad accentuated by Brazilian xuxu slaw. Montes Alpha's stainless steel-fermented Sauvignon Blanc will accompany this course and the next.

Next up: Puerto Rican prawns sauteed in achiote oil with a Caribbean sofrito sauce and plantain banana mofongo.

For the third course, pork with pipin sauce. This dish consists of steamed leg of pork with a handcrafted sauce of tomatillos, roasted peanuts, almonds, sesame and pumpkin seeds; served with romaine leaves, black beans, steamed rice and pickled onion. Montes Alpha's Chardonnay will complement this dish.

Intermezzo follows, cleansing diner's palates with a cucumber-mint lemonade granita, laced with chia seed and spiked with Gran Fuedo Rose. This pause in the meal prepares for the transition from white to red wines.

A corn crepe with duck confit and chocolate-orange sauce is served next.

Argentina's premium Malbec, the Kaiken Ultra Malbec makes a guest appearance for the final two courses of the meal and stars in the next dish: braised short rib with rosemary, sage and Malbec. Served with roasted calabaza, Cuban white beans with chorizo all drizzled with truffle oil.

An imported and domestic cheese platter is presented for the final course. Goat cheese in baked phyllo, five-year aged white cheddar, gouda and Manchego cheeses deliver mild and

savory flavors to the accompanying berry and rhubarb compote, candied pine nuts, pistachios and chocolate wafers.

The \$95 cost includes tax and gratuity. Reservations are advised as seating is limited, (775) 586.7707.