



— EST. 1980 —



PAIRS
WELL WITH:
GRILLED MEAT
AND CABERNET
SAUVIGNON

CHIMICHURRI SAUCE

Ingredients:

- 1 cup cilantro leaves
- 1 cup flat-leaf parsley leaves
- 2 oz picked oregano leaves
- 1/2 cup mint leaves
- 1/4 t chili flakes
- 32 grams green garlic, blanched in water & cooled, roughly chopped
- Zest of 1 lemon
- 1 cup extra virgin olive oil
- 1/3 cup aged red wine vinegar

Blend all ingredients together thoroughly, let sit at least 1 day for best flavor.

