Gala Dinner
In 1916, Architect Robert Prentice was commissioned to build a mansion on Cerrito Street for Mr. Felix de Álzaga Unzué and his new bride, Miss Elena Peña.

The Mansion, which has a strong Louis XIII French influence, incorporated architectural elements from Spain and took three years to build. Bricks and stones for the main facade and exterior were imported from Paris.

The entrance of The Mansion is guarded by two large antique crafted - iron double doors. An impressive marble staircase in the lobby is headed by an exquisite vitraux. Marble columns, rich molding work at the ceilings, Carrara marble walls and Slovenian oak wainscoting are other features of impressive workmanship.

It has been completely restored; the roof has been entirely redone with old French style tiles. The original iron doors were repaired and restored to the original grandeur. Exterior cornices and molding were removed and reconstructed. Interior designed refurbishment returned the mansion to its turn of the century splendor.

The use of antiques, various period pieces, and rich materials enable the mansion to retain the feel of a luxurious and welcoming residence, with all the modern facilities and amenities required by the international traveler.
**Canapés**

Lamb “Empanadas”
Fresh tomato salsa

Patagonian Spider crab “Salpicón”
Cherry tomato, red onion, alioli

Mini “choripanes”
caramelized onion, arugula, chimichurri mayonnaise

Truffled “Revuelto gramajo”
sourdough bread

Brandade croquette
romesco

Patagonian Truot Gravlax
corn blinis, horseradish cream

Crispy “Lincoln” cheese
candied pumpkin

**Plated**

Shrimps, fennel puree
Cherry tomato, candied lemon, baby leaves salad

Beef tenderloin, smoked mashed potatoes
Malbec baby onions, “criolla” salsa

Chocolate and coffee Soufflé
“Dolce Morte” Ice cream

Nespresso Coffee, and petit fours

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**Wines**

DV Catena Zapata Chardonnay
DV Catena Zapata Cabernet-Malbec
Sparkling Wine Chandon Extra Brut (for toast)
Non alcoholic beverages included

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**Our Kitchenette**

Executive Chef
Juan José Gaffuri

Banquets chef
Pedro Marin

Pastry Chef
Joaquin Grimaldi