

1919

*Guest Chef Series  
Presents:*

# *VICTOR MARTÍN GARCÍA*

TRIGO RESTAURANT, VALLADOLID, SPAIN

## ASSORTED CANAPÉS

Taittinger Brut, La Francaise, Champagne, NV

*FIRST*

## SCALLOP CRUDO

*Uni, Local Calabaza*

Gaja, Ca'Marcanda Vistamare, Toscana IGP, 2023

*SECOND*

## HALLIBUT PAPILOTE

*Fennel Confit, Guacabo's Zucchini, Mussels-Citrus Emulsion*

Emilio Moro La Revelía, Godello, DO Bierzo, 2021

*THIRD*

## GRAMIGNA PASTA

*Le Puy Lentils, Bone Marrow, Guanciale, Red Cow Parmesan, Black Truffle Jus*

Louis Jadot, Gevrey Chambertin AOC, 2021

*FOURTH*

## BEEF OXTAIL

*Castellano Style*

Torresilo, DO Ribera del Duero, 2021

## WHITE CHOCOLATE-LEMON FLAN

*Hazelnut Praline Ice Cream, Raspberry*

Taittinger Brut Prestige Rosé, Champagne, NV

FRIDAY, APRIL 11, 2025 | 6:00 PM

**\$299 PER PERSON**

+ applicable taxes and gratuities



EXECUTIVE CHEF Juan José Cuevas GUEST CHEF Victor Martín García  
GENERAL MANAGER Bryan Solino



CONDADO VANDERBILT  
HOTEL

Menu items are subject to change without previous notice. Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.