

1919

Guest Chef Series
Presents:

MATTHEW ADLER

MRA CULINARY + CARUSO'S GROCERY, WASHINGTON DC

ASSORTED CANAPÉS

Ferrari, Perle Nero, Trento, Italy, 2015

FIRST

YELLOWTAIL CRUDO

Colatura Vinaigrette, Pistachio Pesto, Fennel Pollen
Castello Romitorio, Metafisica, Tuscany, Italy, 2020

SECOND

SQUID INK GARGANELLI

Shellfish Ragu, Calabrian Chili
Foradori, Fuoripista, Vigneti Delle Dolomiti, Italy, 2022

THIRD

BRAISED PORK CHEEK

Creamy Parsley, Winter Black Truffle, Pied de Cochon Jus
Foradori, Granato, Vigneti Delle Dolomiti, Italy, 2020

FOURTH

LAMB DUO

Loin and Ribs, Potato-Comte, Roasted Pepper BBQ, Warm Brussel Sprout Salad, Guanciale
Castello Romitorio, Brunello Di Montalcino Riserva, Tuscany, Italy, 2015

CHOCOLATE POT DE CRÈME

Hazelnut, Spicy Crème Anglaise, Gelato All'arancia, Sea Salt
Santa Sofia, Recioto Della Valpolicella, Veneto, Italy, 2018

FRIDAY, DECEMBER 6, 2024 | 6:00 PM

\$325 PER PERSON

+ applicable taxes and gratuities

EXECUTIVE CHEF Juan José Cuevas **GENERAL MANAGER** Brayán 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.