

1919

*Wine Event Series:*  
**BUONCRISTIANI**

ASSORTED CANAPÉS

Buoncrisiani Sauvignon Blanc 2019

SEAFOOD SALAD

*Scallops, Shrimp, Sepia, Squid, Poached Eggplant,  
Spicy Tomato Vinaigrette, Stracciatella, Parmesan, Mint, Basil*

Buoncrisiani Chardonnay 2021

GEMELLI

*Pork Ragu, Shishito Peppers, Organic Tomatoes, Red Cow Parmesan*

Buoncrisiani Malbec 2018

PRIME NEW YORK

*Caramelized Eggplant, Pomme Purée, Comté*

Buoncrisiani Opc Proprietary Red 2013

ASSORTED ARTISANAL CHEESE

*Coconut Arepa, Tropical Fruit Marmalade*

Buoncrisiani Cabernet Sauvignon 2013

*Food & Wine Pairing*

THURSDAY, OCTOBER 10, 2024

7:00 PM

**\$199 PER PERSON**

+ applicable taxes & gratuities



CONDADO VANDERBILT  
HOTEL

EXECUTIVE CHEF Juan José Cuevas



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.