

1919

Wine Event Series:
SOMMELIER EDITION

ASSORTED CANAPÉS

Paul Clouet Brut Champagne, NV

LOBSTER SALAD

Poached Scallop, Sepia, Calamari, Chilled Light Clam Chowder

Domaine de la Solitude Blanc - Famille Lançon

Châteauneuf-du-Pape, France 2020

KING CRAB RICOTTA TRIANGOLI

Mascarpone, Herb Butter, Spring Vegetables, Meyer Lemon

Domaine de Terrebrune, Bandol Rose Provence, 2020

MILK FED VEAL

Morel Mushrooms, Spinach, Potato Churros, Red Cow Parmesan, Jus de Pieds de Veau

Nabal Gran Reserva, Ribera del Duero, Spain 2016

ASSORTED ARTISANAL CHEESE

Coconut Arepa, Tropical Fruit Marmalade

Santorini Assyrtiko, Greece 2022

Food & Wine Pairing

FRIDAY, JUNE 7, 2024

6:00 PM

\$295 PER PERSON

+ applicable taxes & gratuities

EXECUTIVE CHEF Juan José Cuevas



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.