

1919

Wine Event Series:
BODEGAS PRADO REY

ASSORTED CANAPÉS

Prado Rey, Rosado, Ribera Del Duero, Spain, 2023

WILD TUNA CRUDO

Organic Yogurt, Kristal Caviar, Marinated Cockles
Prado Rey, Blanco, Castilla y León, Spain, 2022

ACQUERELLO RISOTTO

Red Wine, Carrot, Gorgonzola Dulce, Walnut
Prado Rey, Adaro, Ribera Del Duero, Spain, 2021

ROASTED VENISON

Fideuà, Chestnut, Organic Mushrooms, Foie Grass, Sofrito
Prado Rey, El Buen Alfarero, Ribera Del Duero, Spain, 2017

ASSORTED ARTISANAL CHEESE

Coconut Arepa, Tropical Fruit Marmalade
Prado Rey, Finca La Mina, Ribera Del Duero, Spain, 2019

Food & Wine Pairing

FRIDAY, OCTOBER 25, 2024

6:00 PM

\$285 PER PERSON

+ applicable taxes & gratuities



CONDADO VANDERBILT
HOTEL

EXECUTIVE CHEF Juan José Cuevas



PRADOREY

El vino como principio

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.