

1919

Wine Event Series
Presents:

BORDEAUX WINE DINNER

ASSORTED CANAPÉS
Krug NV

POACHED SEAFOOD SALAD

Lobster, Scallop, Cockles, Wild Shrimp, Stracciatella, Eggplant, Basil
Château Smith Haut Lafite, Blanc Bordeaux, Graves, Pessac-Léognan 2021
Château Smith Haut Lafite, Blanc Bordeaux, Graves, Pessac-Léognan 2020

ORA KING SALMON CONFIT

Spring Vegetables, Blanquette Sauce
Château Smith Haut Lafite, Blanc Bordeaux, Graves, Pessac-Léognan 2010
Château Smith Haut Lafite, Blanc Bordeaux, Graves, Pessac-Léognan 2009

LAMB LOIN & CHOP

Heirloom Beans, Harissa
Château Lafite Rothschild Premier Cru Classe, Pauillac 1975
Château Lafite Rothschild 1er Grand Cru Classe, Pauillac 1985

MILK FED VEAL

Morel Mushrooms, Spinach, Potato Churro, Red Cow Parmesan, Jus de Pieds De Veau
Château Lafite Rothschild, 1er Grand Cru Classe, Pauillac 1996
Château Lafite Rothschild, 1er Grand Cru Classe, Pauillac 2000

RICOTTA CHEESECAKE

Toffee Cloud, Lemon-Verbena Tahitian Vanilla Ice Cream
Château d'Yquem, Sauternes, 1er Grand Cru Classe 1990

Food & Wine Pairing

THURSDAY, MAY 9, 2024

7:00 PM

\$ 1,500 PER PERSON

taxes & gratuities included; prepayment required

EXECUTIVE CHEF Juan José Cuevas

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.