

1919

Guest Chef Series

Presents:

WALKER STERN

LE ROCK RESTAURANT, NYC

ASSORTED CANAPÉS

Selbach-Oster, Pinot Sekt Brut, Mosel 2017

FIRST

WARM SCALLOP SLIVER

Lemongrass Meuniere Broth, Kaviar Osetra Caviar

Muller-Catoir, Burgergarten Muskateller Trocken, Pfalz 2020

SECOND

ORA KING SALMON

Aromatic Yellow Lentils, Cilantro, Grapefruit-Beurre Noisette Emulsion

Weingut Spreitzer, Wisselbrunnen Riesling GG, Rheingau 2020

THIRD

COD

Buche de Bacalao, Chickpeas, Piquillo

Donnhoff, Hollenpfad im Muhlenberg Riesling GG, Nahe 2020

FOURTH

DUCK A LA APICIUS

Ziereisen, Rhini Pinot Noir, Baden 2017

DESSERT

CHEESECAKE

Pistachio Ice Cream, Raspberry

A.J. Adam, Dhron Hofberg Riesling Kabinett, Mosel 2021

FRIDAY, SEPTEMBER 22, 2023 | 6:00 PM

\$299 PER PERSON

+ applicable taxes and gratuities



EXECUTIVE CHEF Juan José Cuevas **GENERAL MANAGER** Brayán Solino **SOMMELIER** Luis A. Simoes

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.