

1919

THE ISLAND TABLE

by Samuelsson & Elliott

HORS D' OEUVRES

Mouzon Leroux & Fils L'Atavique Tradition, NV

FIRST

HIBISCUS CURED HAMACHI

Soursop, Green Plantain, Cilantro

Von Winning Estate Riesling, Trocken 2023

SECOND

SPINY LOBSTER EN HOJALDRE

Local Napa Cabbage, Summer Truffles, Lobster Jus

Tyler Chardonnay, Santa Barbara 2023

THIRD

POLLO GUISADO

Crispy Pork Belly, Mofongo, Olive Chimichurri

Diamond Wine Collection Alpha Estate Pinot Noir, 2023

DESSERT

CHOCOLATE MOUSSE

Chocolate Coffee Crèmeux, Passion Fruit,
Coffee Anglaise, Hazelnut Gelato

Broadbent Rainwater Madeira, Portugal NV

FOOD & WINE PAIRING

FRIDAY, APR. 24, 2026 | \$250 PER PERSON

+ applicable taxes (gratuities included)

CIARÁN ELLIOTT
Executive Chef

MARCUS SAMUELSSON
Guest Chef

BRYAN SOLINO
General Manager

AMBROSIA
fine wines

PUERTO RICO
WINE & FOOD
FESTIVAL

PRESENTED BY
Puerto
Rico

Beverages not included. 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 food-borne illness, especially if you have certain medical conditions.