1919

Wine Event Series:
SOMMELIER EDITION

ASSORTED CANAPÉS
Mouzon Leroux, L'Atavique Grand Cru, Brut Nature, Champagne, France NV

TUNA CRUDO
ajo blanco, marcona almonds, calabrian chili, kristal caviar, compressed melon, muscat grapes
Attis Mar, Albariño, Rias Baixas, Galicia, Spain, 2023

HALIBUT
local pak choi, mussels, brown butter, spicy aromatic tomato jus
Hermandad, Chardonnay, Mendoza, Argentina, 2019

GNOCCHETTI PASTA
wild mushrooms, peas, preserved black truffle
Kohl Kohloss, Zweigelt, Niederosterreich, Austria, 2019

PRIME BEEF
local longaniza, controne beans, harissa, persillade
Ashes And Diamonds, Rouge #2, Red Blend, Napa Valley, NV

ASSORTED ARTISANAL CHEESES
coconut arepa, tropical fruit marmalade
Bois Brincon, Anjou, Loire Valley, France, 2021

Food & Wine Pairing

FRIDAY, JUNE 27, 2025

6:00 PM

$275 PER PERSON
+ applicable taxes & gratuities

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.