

1919

*Wine Event Series Presents:*

## *Sommelier Edition*

### Chef's Selection of Canapes

*Gosset Brut, Grand Reserve, Champagne, France*

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### Niçoise

seared yellowfin tuna, yukon gold potatoes,  
soft boiled quail eggs

*Château Carbonnieux Blanc, Pessac-Léognan, Bordeaux, France*

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### Duck Foie Gras Tart

candied hazelnuts, granny smith apple,  
truffle crème fraiche

*Maison Sainte Marguerite, Rosé Symphonie, Provence, France*

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### Food & Wine Pairing

Mar. 20, 2026

\$299 per person

+ applicable taxes & gratuities

*Executive Chef*

Ciarán Elliott

*General Manager*

Bryan Solino

*Pastry Chef*

Nasha Fondeur

*Vuárez*

### Grilled Branzino

saffron aioli, fennel, bouillabaisse sauce

*Château La Nerthe, Châteauneuf du Pape Blanc, Rhône Valley, France*

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### Coq au Vin

button mushrooms, bacon gastrique

*Louis Jadot, Nuits Saint Georges, Burgundy, France*

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### Mont Blanc

dark chocolate mousse, chestnut,  
ginger shortbread

*Shatter, Côtes Catalanes, Roussillon, France*

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.