

1919

*Wine Event Series*  
*Presents:*

**CHATEAU MUSAR WINE DINNER**

**ASSORTED CANAPÉS**

Chateau Musar, Rosé, Beeka Valley, Lebanon, 2018

**SEARED SCALLOP**

*Local White Beans, Salsify, Basil, Organic Mushrooms, Black Truffle*  
Chateau Musar, White, Beeka Valley, Lebanon, 2012

**RICOTTA-SPINACH TRIANGOLI**

*Short Ribs, Chicken Liver, Caramelized Onion, Red Cow Parmesan*  
Chateau Musar, Levantine, Beeka Valley, Lebanon, 2021

**LAMB**

*Loin, Chop, Ribs, Roasted Eggplant, Chickpea Jus*  
Chateau Musar, Beeka Valley, Lebanon, 2012

**ASSORTED ARTISANAL CHEESE**

*Coconut Arepa, Local Fruit Marmalade*  
Chateau Musar, Beeka Valley, Lebanon, 2003

*Food & Wine Pairing*

**SATURDAY, APRIL 13, 2024**

**6:00 PM**

**\$299 PER PERSON**

+ applicable taxes & gratuities

EXECUTIVE CHEF Juan José Cuevas

SPECIAL GUEST Marc Hochar, Owner & Wine Maker Chateau Musar

GENERAL MANAGER Bryan Solino



*Chateau Musar*

**AMBROSIA**  
fine wines



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.