

1919

Wine Event Series:
SOMMELIER EDITION

ASSORTED CANAPÉS

Antica Fratta, Essence Saten Brut, Franciacorta, Lombardy, Italy

GARDEN GAZPACHO

LOCAL HEIRLOOM TOMATO SALAD

Whipped Ricotta, Mango, Watermelon, Passion Fruit, Tomato Sorbet, Esli's Herbs Salad

Produttori Di Manduria, Alice, Verdeca, Puglia, Italy

GNOCCHETTI PASTA

Sweet Summer Corn, Pancetta, Swiss Chard, Gorgonzola Dolce, Dill

Produttori Di Manduria, Uni, Fiano, Puglia, Italy

PRIME BEEF DECKLE

Summer Beans, Pistachio, Guanciale, Basil

Produttori Di Manduria, Elegia Riserva, Primitivo, Puglia, Italy

ASSORTED ARTISANAL CHEESE

Coconut Arepa, Tropical Fruit Marmalade

Produttori Di Manduria, Lirica, Primitivo, Puglia, Italy

Food & Wine Pairing

FRIDAY, AUGUST 30, 2024

6:00 PM

\$250 PER PERSON

+ applicable taxes & gratuities



**CONDADO VANDERBILT
HOTEL**

EXECUTIVE CHEF Juan José Cuevas

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.