1919

Wine Event Series Presents:

Dominio de Es

Food & Wine Pairing

Dec. 3, 2026

$599 per person

+ applicable taxes & gratuities

Executive Chef
Ciarán Elliott

General Manager
Bryan Solino

Dominio de Es Soria

BODEGAS COMPOSTELA
WINE & GOURMET DISTRIBUTORS

Chef's Selection of Canapés

Pierre Paillard Les Parcelles XXII, Champagne

Octopus Carpaccio

sun-dried tomato, lemon, ossetra caviar

Domaine de Pallus La Côtaisserie

Roasted Monkfish

arroz a banda, bok choy, red wine reduction

Dominio de Es

Oxtail Ravioli

mushrooms, pumpkin, black truffle

Dominio de Es Caravilla

Suckling Pig Confit

thyme-scented tomato petals, potato croquette, roasting jus

Dominio de Es La Mata

Assorted Artisan Cheese

Dominio de Es La Diva

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.