

1919

Wine Events Series
BASTILLE CELEBRATION

ASSORTED CANAPÉS

Besserat de Bellefon Blanc de Blancs, Champagne

TUNA-SCALLOP CRUDO

Local Goat Cheese, Sweet Peas, Pistachio, Caviar

Domaine Fouassier Sancerre Les Chasseignes, Loire Valley 2021

GNOCCHETTI PASTA

Braised Cochinillo, Prosciutto Cotto, Comte, Black Truffle, Local Arugula

Domaine de Piaugier, Gigondas, Rhone Valley 2020

PRIME BEEF DUO

Grilled Aged NY, Short Ribs, Summer Corn, Creamy Herbs, Shishitos

Amiral de Beychevelle, Saint Julien, Bordeaux 2020

1919 SUMMER SUNDAE

Coconut Tapioca, Tropical Fruit Sorbet, Poached Rhubarb,

Pineapple, Mango Marmalade, Passion Fruit

Besserat de Bellefon Cuvee des Moines Sec, Champagne

Food & Wine Pairing

FRIDAY, JULY 12, 2024

7:00 PM

\$275 PER PERSON

+ applicable taxes & gratuities



CONDADO VANDERBILT
HOTEL

EXECUTIVE CHEF Juan José Cuevas



BESPOKE
selection

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.