

1919

Wine Event Series:
CATTLEYA WINES

ASSORTED CANAPÉ

SEA SCALLOP

Cockles, Cauliflower, Herb Oil, Kristal Caviar
Cattleya Temptress Chardonnay, Russian River Valley

LOCAL GOAT TRIANGOLI

Guacabo's Arugula, Red Cow Parmigiano, Pickled Ají Dulce, Natural Jus
Pisoni Estate Chardonnay, Santa Lucia 2022

BERKSHIRE BONELESS PORK RACK

Grilled Broccolini, Local Eggplant Écrasé, Pistachio, Fermented Cabbage Emulsion
Pisoni Estate Pinot Noir, 2022

ARTISANAL CHEESE

Coconut Arepa, Tropical Fruit Marmalade
Cattleya The Goddess Pinot Noir, 2022

MIGNARDISES

Cattleya The Initiation Syrah, 2022

Food & Wine Pairing

SATURDAY, MARCH 29, 2025

7:00 PM

\$299 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.