

1919

*Wine Event Series:*  
**RAÚL PÉREZ**

**ASSORTED CANAPÉS**

Raúl Pérez Rosado Prieto Picudo 2020, Castilla y León

**LOBSTER SALAD**

*Stracciatella, Basil Seed, Nasturtium, Kristal Caviar, Organic Tomatoes Vinaigrette*

Raúl Pérez Bierzo Blanco, Ultreia Godello, 2022, Castilla y León

Raúl Pérez Bierzo Blanco, Ultreia Godello La Claudina 2022

**HALIBUT CONFIT**

*Sepia, Squid, Orzo, Arugula Emulsion, Clam Chowder Sauce*

Raúl Pérez Albariño Rias Baixas A Cruz Das Animas, 2022, Rias Baixas

Raúl Pérez Sketch Albariño, 2019, Rias Baixas

**PRIME EYE OF RIB MAR Y MONTAÑA**

*Buche De Bacalao, Guanciale, Olive Capers, Piquillos,  
Preserved Tomatoes, Creamy Herbs, Potato Churros*

Raúl Pérez Las Gundinas Lomas de Valtuille, Mencia Blend, Bierzo 2021

Raúl Pérez La Vitoriana, Lomas de Valtuille, Mencia, Bierzo, 2021

**ASSORTED ARTISANAL CHEESE**

*Coconut Arepa, Tropical Fruit Marmalade*

Raúl Pérez Palomino, Castilla y León, 2020

*Food & Wine Pairing*

**FRIDAY, NOVEMBER 1ST, 2024**

**7:00 PM**

**\$199 PER PERSON**

+ applicable taxes & gratuities



CONDADO VANDERBILT  
HOTEL

EXECUTIVE CHEF Juan José Cuevas

AMBROSIA  
fine wines

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.