

1919

*Wine Event Series*  
*Presents:*

***BUONCRISTIANI WINES***

**ASSORTED CANAPÉS**

Bernard Remy, Prestige, Champagne, France, NV

**SCALLOP “A LA PLANCHA”**

*Organic Corn Chowder, Manila Clams, Sepia, Calamari*  
Buoncristiani, Sauvignon Blanc, Napa Valley, 2019

**SHORT RIBS TRIANGOLI**

*Crushed “Foie” Jus, Black Truffles*  
Buoncristiani, OPC, Proprietary Red, Napa Valley, 2018

**LOCAL HONEY CURED BERKSHIRE PORK TENDERLOIN**

*Bacon, “Calabaza”, Warm Brussels Sprout Salad,  
Mustard-Curry Jus*

Buoncristiani, Cabernet Sauvignon, Napa Valley, 2016

**ASSORTED ARTISANAL CHEESE**

*Coconut Arepa, Tropical Fruit Marmalade*  
Buoncristiani, Malbec, Napa Valley, 2016

*Food & Wine Pairing*

**FRIDAY, SEPTEMBER 30, 2022 | 6:00PM**

**\$255 PER PERSON**

*+ applicable taxes & gratuities*

EXECUTIVE CHEF Juan José Cuevas  
GENERAL MANAGER Luis Pomales



CONDADO VANDERBILT  
HOTEL

Menu items are subject to change without previous notice.