

THE ART OF OPPOSITES

MACAROON, FOIE GRAS MOUSSE, APRICOT GEL

BONNAIRE ROSÉ CHAMPAGNE, FRANCE

CANNOLI, WHIPPED LEMON RICOTTA, WHITE
CHOCOLATE, OSSETRA CAVIAR

PAUL CLOUET BLANC DE NOIR VINTAGE, CHAMPAGNE, FRANCE 2015

70% CACAO CHOCOLATE ICE CREAM,
EXTRA VIRGIN OLIVE OIL, POMMES GAUFRETTES

QUINTA DO VALE MEAO, VINTAGE PORT, DUORO, PORTUGAL 2018

BLACK TRUFFLE ICE CREAM, BRIOCHE TOAST,
HONEY, SALT

BILLECART SALMON, SOUS BOIS, CHAMPAGNE, FRANCE

ARTISANAL CHEESE COURSE

• NATURAL BLUE (WINE & GUAVA JAM)

• CAMBOZOLA BLACK LABEL (FIG JAM)

• TRIPLE CRÈME (BANANA BREAD, CARAMELIZED NUTS)

SITTA DULCE NANA, ALBARIÑO, VAL DO SALNÉS, RIAS BAIZAS, SPAIN 2022

THURSDAY, JULY 10, 2025

6 PM – 10 PM

MARABAR AT CONDADO VANDERBILT HOTEL

BITES & WINE PAIRING

\$145 PER PERSON

+ APPLICABLE TAXES & GRATUITIES



**BODEGAS
COMPOSTELA**
WINE & GOURMET DISTRIBUTORS

PRICES DO NOT INCLUDE TAXES NOR GRATUITIES. 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.