

1919

*Wine Event Series
Presents:*

GALICIA WINE DINNER

ASSORTED CANAPÉS

Attis, Embaixador, Albarino, Rias Baixas, Spain, 2018

SEA SCALLOP "A LA PLANCHA"

Local Cabbage, Pistachio, Cockles, Guacabo's White Beans
Dominio Do Bibei, Lapola, Ribeira Sacra, Spain, 2019

POACHED HALIBUT

Chicken "Creamless" Velouté, Young Garlic, Spinach, Shellfish Salpicón
Viña de Martin, Escolma Blanco, Ribeiro, Spain, 2016

ROASTED SQUAB

Roasted Fideos, Pimiento Sofrito, Chorizo, Longaniza
Guímaro, Finca Meixeman, Mencia, Ribeira Sacra, Spain, 2012

VENISON LOIN

Cacao Mole, Yogurt, Potato "Boulangère", Creamy Guacabo's Arugula
Algueira, Fincas, Ribeira Sacra, Spain, 2011

STRAWBERRY & CREAM CHEESECAKE

Attis, Sitta Pereiras, Albarino, Vino Blanco Dulce, Rias Baixas, Spain, 2021

Food & Wine Pairing

FRIDAY, NOVEMBER 18, 2022

6:00PM

\$269 PER PERSON
+ applicable taxes & gratuities

EXECUTIVE CHEF Juan José Cuevas
GENERAL MANAGER Luis Pomales



Menu items are subject to change without previous notice.



CONDADO VANDERBILT
HOTEL