

1919

CONDADO VANDERBILT AND BANFI CELEBRATE 100 YEARS

Assorted Canapés

Cuvée Aurora Brut, Alta Langa, Piedmont 2013

Beef Tartare Egg Sauce

Parmesan Ice Cream, Foie Gras Chippings
Principessa Gavia, Gavia, Piedmont 2017

Scallop

Pappa al Pomodoro, Crunchy Mozzarella
Fontanelle Chardonnay, Montalcino, Tuscany 2017

Duck Ravioli

Pumpkin Cream, Dry Prosciutto
Aska, Bolgheri, Tuscany 2015

Veal Sirloin

Stuffed with Banfi Plums, Vegetable Caponata, Potatoes,
Brunello Jus
Poggio all'Oro, Brunello di Montalcino Riserva, Tuscany 2010

Crunchy Chocolate Dome

Cookies Ice Cream
Florus, Moscadello di Montalcino, Late Harvest, Tuscany 2014

Petit Fours

\$155.00 per person + applicable taxes & gratuities
Thursday, February 7 & Friday, February 8, 2019
7:00pm

Executive Chef • Juan José Cuevas
General Manager • Luis Pomales



Menu items are subject to change without previous notice.