

LOBSTER
Lemon Aioli, Bacon
15

PIZZETTA
“Ibérico”, Mango, Gorgonzola Dulce, Cilantro
15

BACALAO CROQUETTE
Aioli
16

IBERICO DE BELLOTA
Garlic Croutons
30

FIRST

TUNA-HIRAMASA CRUDO

Local Radish, Yogurt, Avocado,
Preserved Lemon, Sesame,
Krystal Caviar, Garden Herbs
24 (supplement 5)

PASCAL JOLIVET, SANCERRE, FRANCE

CHAYOTE SALAD

Local Goat Cheese, Cilantro, Citrus,
Crispy Local Kale, Basil, Mint
19

LETH, RIESLING, AUSTRIA

ORGANIC LOCAL BEET SALAD

Local Watermelon, Local Shishito,
Whipped Ricotta, Grain-Pine Nut Granola
19

TORRE LA MOREIRA, ALBARIÑO, SPAIN

LOBSTER SALAD

Heirloom Local Tomatoes, Shellfish, Thai Basil
19

MALDONADO LOS OLIVOS, CHARDONNAY,
NAPA VALLEY

BEEF TARTARE

Oyster, Lettuce-Emulsion,
Shaved Foie Grass, Crispy Lentils
17

DOMAINE DE VALMOISSINE, PINOT NOIR,
BURGUNDY

GUACABO ARUGULA SALAD

Sweet Peas, Grilled Asparagus, Radish,
Herb Salad, “Cesar Dressing”
18

BOTTEGA VINAIA, PINOT GRIGIO, ITALY

SECOND

“MAR Y MONTAÑA” RISOTTO

Lobster, “Tocino”, Salami, Lemon
22

MALDONADO LOS OLIVOS, CHARDONNAY,
NAPA VALLEY

CAVATELLI

Lettuce, Peas, Favas, Ramps, Gremolata
24

VILLA TRAVIGNOLI, TEGOLAIA, TUSCANY

ORGANIC POLENTA

Octopus, Squid, Tomato
22 (supplement 5)

DOMAINE DE VALMOISSINE, PINOT NOIR,
BURGUNDY

HANDKERCHIEF PASTA

Mussels, Saffron,
Local Arugula-Pistachio Pesto,
Pickled “Ají Dulce ”
20

LOURO, GODELLO SOBRE LIAS, SPAIN

RAVIOLI

Local Swiss Chard, Spinach, Ricotta,
Parmesan-Madagascar Pepper Cream
18

VILLA TRAVIGNOLI, TEGOLAIA, TUSCANY

ASPARAGUS SOUP

Morel Mushrooms, Grilled Quail
24

RESALTE CRIANZA, TEMPRANILLO,
RIBERA DEL DUERO

WORLD-CLASS CUISINE. LOCALLY-ROOTED.

At 1919, we are passionately committed to offering up the freshest organic and local ingredients for each and every dish we create. We believe in sourcing all our menu components with social consciousness - and always at the pinnacle of good taste. We place the highest value on hand-selecting products that are local, artisanal, and homemade in order to craft food that is truly flavor-forward ~ served up fresh and with a contemporary flair ~ from our kitchen to your table.

THIRD

SLOW COOKED KING SALMON

Peas, Pistachios, Local Cabbage
42

MIRAVAL ROSÉ, GRENACHE, FRANCE

LOCAL "CARTUCHO"

Roasted "Fideos", Shrimps, Sepia, Sofrito,
Shrimp-Ají Amarillo Jus
42

MALDONADO LOS OLIVOS, CHARDONNAY,
NAPA VALLEY

LAMB DUO

Curried Lamb Ribs, Roasted Lamb Loin,
Yogurt, Local Pak Choy,
Lamb-Kamut Porridge
42

PLATEAU DES CHENNES, RHONE BLEND, FRANCE

POUSSIN

Peas, Favas, Morel Mushrooms
45

VILLA TRAVIGNOLI, TEGOLAIA, TUSCANY

PRIME EYE OF RIB

Farro, Short Ribs, Olives,
Spicy Braised Lobster
55

DAOU, CABERNET SAUVIGNON, PASO ROBLES

"COCHINILLO"

Local White Beans,
Organic Tomatoes, Parmesan
45

RESALTE CRIANZA, TEMPRANILLO,
RIBERA DEL DUERO

45 DAYS DRY AGED 16 OZ. NEW YORK

Creamy Local Kale,
Potato "Churros", Miso-Mustard Butter
90

ALPHA OMEGA II, BORDEAUX BLEND,
NAPA VALLEY

PRIX FIXE MENU

Our menu is recommended as a
four course dinner
95 per person

DESSERT

ASSORTED ICE CREAM AND SORBET

LEMON CURD

Yuzu Sorbet, Pistachio, Coconut

"BLACK FOREST"

Chocolate Crèmeux, Brownie,
Cherry Sorbet, Meringue

PINEAPPLE "UPSIDE DOWN CAKE"

Polenta, Coconut Sorbet,
Rum Caramel Sauce

"OPERA CAKE"

Java Chocolate Mousse, Almond, Coffee,
Madagastar Vanilla Ice Cream
15

CHEESE COURSE

Selection of local and international cheeses
{ \$12 supplement }
Three Pieces 17
Five Pieces 22

WINE PAIRINGS

Classic 72
Prestige 120

CHEF TASTING MENU AVAILABLE

Executive Chef Juan José Cuevas

Sous Chef Carol Reyes

Pastry Chef Nasha Founder

Sommelier Luis A. Simoes

LOCAL FARMERS

Frutos de Guacabo, Manatí ~ Alcor, Bayamón ~ Sebastián Sotomayor, San Sebastian ~ True Leaf Farm, Comerío
El Josco Bravo, Toa Alta ~ José M. Irizarry, Moca ~ Eugenio Piñero, Rincón ~ Jordan Martínez, Las Marias