

1919

BASTILLE CELEBRATION DINNER

Assorted Canapés

Besserat De Bellefon Cuvée des Moines Brut NV

Amuse Bouche

Tomato & Tomatillo Salad, Pickled Fresnos, Tomato Sorbet,
Tomato Cloud, Basil Oil, Crispy Granola

Salmon "Crudo"

Chili Mango, Avocado, Macadamia Nuts
Besserat de Bellefon Blanc de Blancs Grand Cru NV

Slow Poached Halibut

Corn, Clams, "Buche De Bacalao", Arugula "Beurre Noisette" Jus
Roux Père et Fils Rully Clos de Mollepierres 2016

Heritage Pork

Loin and Belly, Ratatouille, Pork Jus
Les Launes Delas Crozes Hermitage 2016

American Wagyu Rib Eye

Garganelli Pasta, Local Beet, Sweet Gorgonzola "Fonduta", Short Ribs Jus
Château Haut Condissas Prestige Cuvée Médoc 2009

Poached Cherry, Pistachio Ice Cream

"Sundae"

Rhubarb-Rose Sorbet, Candied Almonds,
Lemongrass-Ginger Ice Cream, Tropical Fruit, Vanilla Cream
Besserat de Bellefon Cuvée des Moines Sec NV

Thursday, July 18, 2019

7:00pm

\$175 per person

+ applicable taxes & gratuities

Executive Chef • Juan José Cuevas

Guest Chef • Francis Guzmán, Chef & Co-Owner of Vianda Restaurant

Guest Speaker • Godefroy Bajot, CEO of Besserat

General Manager • Luis Pomales

Menu items are subject to change without previous notice.



CONDADO VANDERBILT
HOTEL



CHAMPAGNE
BESSERAT DE BELLEFON
1881

