

1919

Wine Events Series
Presents:

PORTUGAL DINNER

ASSORTED CANAPÉS

Terras Do Minho, White Blend, Vinho Verde, 2018

LOBSTER

Spicy Tomato Vinaigrette, Sweet Crab, Mussels, Calamari
Unique, Antao Vaz, Alentejo, 2013

PORCO A ALENTEJANA

"Secreto Ibérico", Crispy "Cochinillo" Belly, Clams, Tomatoes, Potato
Post Scriptum, Chryseia, Red Blend, Douro, 2016

DRY AGED DUCK

"Arroz de Pato", "Sofrito", Olives, Mushrooms, Candied Orange
Chryseia, Red Blend, Douro, 2015

SONHOS

Little Dream Beignets, Passion Fruit Custard & Rum Caramel Sauce
Graham's, 20 Tawny Port, Douro, NV

FRIDAY, MARCH 20, 2020

7:00PM

\$ 169 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