

1919

*Wine Dinner Series
Presents:*

PORTUGAL DINNER

ASSORTED CANAPÉS

Phillipe Gonnet, Blanc De Blancs, Champagne, France, NV

TUNA

Tataki & Tartar, Tomato-Pineapple Escabeche, Piri-Piri

Quinta Do Crasto, Branco Superior, Douro, Portugal, 2018

LOCAL "CARTUCHO"

Organic Grains, "Cozido à Portuguesa" Broth

Quinta Do Crasto, Tinto Superior, Douro, Portugal, 2016

WAGYU BEEF

"Arroz de Costelinha", "Sofrito", Olives, Mushrooms, Candied Orange

Quinta Do Crasto, Tinta Roriz, Douro, Portugal, 2015

Quinta Do Crasto, Reserva, Vinhas Velhas, Douro, Portugal, 2017

SONHOS

Little Dream Beignets, Passion Fruit Custard & Rum Caramel Sauce

Quinta Do Crasto, Vintage Port, Douro, Portugal, 2017

FRIDAY, OCTOBER 16, 2020

STARTING AT 6:30PM

Food & Wine Pairing

\$ 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