

1919

*Wine Event Series
Presents:*

GREEK DINNER

ASSORTED CANAPÉS

Ktima, Tselepos, Amalia Brut, Peloponnesos, Greece, NV

CHILLED LOBSTER SALAD

Shellfish, Cucumber, Eggplant

Ktima, Gerovassiliou, Malagousia, Single Vineyard, Epanomi, Greece, 2018

GRILLED OCTOPUS

Potato-Almond Skordalia, Marinated Citrus, Radish, Olives

Parparoussis, Nemea Reserve, Nemea, Greece 2014

LAMB

"Gigantes" Bean, Tomatoes, Parsley

Kir Yianni, Diaporos, Single Vineyard, Naoussa, Greece, 2016

ASSORTED ARTISANAL CHEESE

Tropical Fruit Marmalade

Santorini, Volcanic Terroir, Assyrtiko, Santorini, Greece 2018

FRIDAY, JANUARY 22, 2021

7:00PM

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