

1919

*Wine Event Series  
Presents:*

**WEST COAST PAIRING**

**ASSORTED CANAPÉS**

Joseph Perrier, Brut Nature, Champagne, NV, France

**WARM SEA SCALLOP**

*Ossetra Caviar, Arugula, Uni-Lobster Emulsion*

Paul Lato, Chardonnay, Santa Barbara, California, 2017

**ORA KING SALMON**

*Black Beluga Lentils, Parmesan-Curry Leaves Jus*

Maggy Hawk, Pinot Noir, Anderson Valley, California, 2018

**GNOCCHETTI PASTA**

*Local Lamb Ragù, Pickled "Ají Dulce", Red Cow Parmesan, Cetarese Pesto*

Suno, Pinot Noir, Shea Vineyard, Willamette Valley, Oregon, 2017

**PRIME RIBEYE CAP**

*Chickpea Fricassee, Organic Mushrooms-Truffle Jus*

Andrew Hill, Cabernet Sauvignon, Champoux Vineyard, Washington State, 2017

**ARTISANAL CHEESE**

*"Calabaza" Butter, Coconut "Arepa"*

*Clothbound Cheddar, Pleasant Ridge Reserve, Beemster 18 Month Aged Gouda*

Mt.Brave, Mount Veeder, Napa Valley, 2017

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FRIDAY, JULY 23, 2021

6:00 PM

FOOD & WINE PAIRING

**\$259 PER PERSON**

+ applicable taxes & gratuities

EXECUTIVE CHEF Juan José Cuevas

GENERAL MANAGER Luis Pomales



CONDADO VANDERBILT  
HOTEL

Menu items are subject to change without previous notice.