

1919

Wine Event Series
Presents:
THE CATALUÑA EXPERIENCE

ASSORTED CANAPÉS

Torello, 225, Brut Nature, Corpinnat, Penedes, Spain, 2016

HALIBUT

Roasted Local Peppers, "Ibérico" Ham, Piperade Jus

Planets De Nin, Vi Blanc De Varietats Antiques, Priorat, Spain, 2019

GRILLED LAMB

Caramelized Eggplant, Miso, Yuzu

Planets De Nin, Garnatxes En Amfora, Priorat, Spain, 2019

VENISON

"Arroz Bomba", "Sofrito", "Morcilla", Snails

NIT De Nin, Porrera, Mas D'En Cacador, Priorat, Spain, 2018

NIT De Nin Ortiz, Porrera, Coma D'En Romeu, Priorat, Spain, 2018

ARTISANAL CHEESE

Tropical Fruit Marmalade, Country Bread, Bacon Flavor

Torello, Gran Crisalys, Penedes, Spain, 2018

"CHOCOLATE"

Olive oil, Maldon Salt

FRIDAY, OCTOBER 22, 2021

6:00PM

FOOD & WINE PAIRING

\$259 PER PERSON

+ applicable taxes & gratuities`

EXECUTIVE CHEF Juan José Cuevas

GENERAL MANAGER Luis Pomaes

SOMMELIER Luis Simoes



CONDADO VANDERBILT
HOTEL

Menu items are subject to change without previous notice.