

1919

*Wine Event Series
Presents:*

ORIN SWIFT WINE DINNER

ASSORTED CANAPES

Blank Stare, Sauvignon Blanc, Russian River Valley, California, 2019

SCALLOP "A LA PLANCHA"

*Organic Freekeh, Shrimp, Mussels, Chickpeas, Lobster-Uni Emulsion
Mannequin, Chardonnay, California, 2019*

"COCHINILLO" RAVIOLI

*Ricotta, Spinach, Red Caw Parmesan, "Tête de Cochon Jus"
Machete, Red Blend, California, 2019*

ROASTED DUCK BREAST

*Endive, Chestnut Honey, "Jus de Foie"
Palermo, Cabernet Sauvignon, Napa Valley, California, 2019*

GRILLED SHORT RIBS

*Taleggio Cream, Crispy Potato, Herb Vinaigrette
Papillon, Red Blend, Napa Valley, California, 2019*

ARTISANAL CHEESE

8 Years in the Desert, Red Blend, California, 2019

FRIDAY, NOVEMBER 19, 2021

6:00PM

FOOD & WINE PAIRING

\$259 PER PERSON

+ applicable taxes & gratuities

EXECUTIVE CHEF Juan José Cuevas

GENERAL MANAGER Luis Pomaes

SOMMELIER Luis Simoes



ORIN SWIFT

Menu items are subject to change without previous notice.



CONDADO VANDERBILT
HOTEL