

1919

*Wine Event Series
Presents:*

PACIFIC NORTHWEST WINES

ASSORTED CANAPÉS

Joseph Perrier, Brut Nature, Cuvee Royale, Champagne, France, NV

POACHED LOCAL “CHAYOTE” SALAD

Australian Black Truffle, Red Cow Parmesan, Crispy Quinoa

Andrew Will, Cuvee Lucia, Two Blondes Vineyard, Sauvignon Blanc,
Yakima Valley, Washington 2019

LOCAL PORK AGNOLOTTI

Ricotta, Organic Tomatoes, Pecorino Cream

SUNU, Guadalupe Vineyard, Pinot Noir, Oregon, 2017

ROASTED PRIME BEEF DECKLE

Summer Corn, Bacon, Pistachios, Wild Mushroom Persillade

Quilceda Creek, CVR, Red Blend, Washington, 2019

ARTISANAL CHEESE

Tropical Fruit Marmalade, Country Bread

Andrew Will, Champoux Vineyard, Horse Heaven Hills, Washington, 2015

FOOD & WINE PAIRING

FRIDAY, JULY 29, 2022 | 6:00PM

\$249 PER PERSON

+ applicable taxes & gratuities

EXECUTIVE CHEF Juan José Cuevas

GENERAL MANAGER Luis Pomaes



CONDADO VANDERBILT
HOTEL

Menu items are subject to change without previous notice.