

# 1919

## ELEMENTS MENU

### FIRST COURSE

#### TUNA TARTAR

Avocado, Yuzu, Cucumber, Cilantro, Aji

#### LITTLE GEM SALAD

Radicchio, Mango, Peanuts, Capaez Cheese

### SECOND COURSE

#### GRILLED HANGER STEAK

Black Beluga Lentils, Spinach, Light Curry

#### RICOTTA RAVIOLI

Lettuces, Pistachio Pesto

#### DAY BOAT SCALLOPS

Local White Beans, Mussel, Kale, Olive Oil

### THIRD COURSE

#### 1919 VANDERBILT SUNDAE

Champagne Sabayo, Tropical Fruit, Caramelized Pop Corn,  
Mango-Parcha Sorbet

#### ASSORTED SORBET AND ICE CREAMS

49 per person

Executive Chef Juan Jose Cuevas

1919 proudly serves 8 ounce pour on all wines and 3 ounces on wine pairings.

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## ELEMENTS MENU

### SOMMELIER'S WINE SUGGESTIONS

#### FIRST COURSE

##### **MUGA**

Rioja, Spain

##### **LA CAÑA**

Albarino, Rios Baixas, Spain

#### SECOND COURSE

##### **ARBUCALA**

Toro, Spain

##### **I MURI**

Primitivo, Puglia, Italy

##### **JACUZZI**

Pinot Noir, Sonoma Coast, California

#### THIRD COURSE

##### **DOMINIUM**

Hanna's Cuvee, Late Harvest, Tokaji, Hungary

15 per glass \ 30 wine pairings

Sommelier Alfredo Figueroa

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