

Master Sommeliers Wine Dinner III
swirl . smell . taste



oyster reception

hot

Kumomoto creamed spinach pernod sabayon gratinee
Malpeque crispy bacon roasted peppers sheeps milk cheese

chilled

Kaipara yuzu mignonette granite
Salutation avocado lime ice cream

Sauvignon Blanc *Galerie Naissance* , Napa 2015

1

JAPANESE MACKEREL AND A5 KOBE FILET

warm mussel and white wine broth osetra caviar

Cenyth Rosé, Sonoma County 2016

2

LOBSTER RAVIOLI - DUCK CONFIT

crispy duck skin shishito pepper chili lobster butter

Chardonnay *Gran Moraine* , Willamette Valley 2014

3

SWEETBREADS & SAUTEED SCALLOPS

preserved pineapple ginger sauce

Reisling *Galerie*, Napa 2016

4

BRAISED PORK BELLY WITH TEMPURA PRAWNS

orange glaze baby carrot confit

Pinot Noir *Zena Crown Sum*, Eola-Amity 2013

5

WARM TONKA BEAN CHEESECAKE

yuzu gelee raspberries crumbled almond

TBD

John Blagon

Andrew McNamera

Emily Pickral



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Gratuity & Tax Not Included