



**Passed Hors d'Oeuvres**

**SEARED SALMON SASHIMI**

*apple chutney, japanese 12-spice, creamy sesame*

**CRISPY RICE CAVIAR**

*spicy tuna, caviar*

*BV Merlot 2016*

*Provenance Sauvignon Blanc 2016*

**Dinner**

**HAMACHI TARTAR**

*jalapeno ponzu gel, hazelnut furikake*

*BV Carneros Chardonnay 2015*

**SEARED SCALLOP WITH FOIE GRAS**

*truffle yuzu butter, candied carrot*

*BV Rutherford Cabernet Sauvignon 2015*

**SLOW COOKED SHORT RIB**

*spicy tonkatsu, creamy sesame, braised renkon*

*BV Tapestry Cabernet Sauvignon 2013*

**MISO KOJI A5 OHMI WAGYU HOBAYAKI**

*roasted japanese mushroom, japanese pumpkin*

*BV George De Latour Cabernet Sauvignon 2013*

**SEASONAL MOCHI**

*Sterling Blanc De Blancs*