

The 2024 Winter 5 Tasting Menu with Signature Cocktail Pairing

Amuse Bouche

Deviled Quail Eggs | Caviar Blinis | Potato Leek Soup
Champagne Punch | Spiced Rum, Cointreau, Berries

Togarashi Seared Tuna | Braised Fennel, Ginger Aioli, Miso
Vinaigrette, Cilantro Oil
Suntory Whiskey Toki | Soda, Grapefruit, Star Anise

Coq Au Vin Chicken Dumplings | Carrot purée, Caramelized Pearl
Onion Gel, Shiitake Aioli
Mulled Wine | Brandy, Maple Syrup, Rosemary

Raw Apple Beet Salad | Cilantro, Apple Cider Vinaigrette
Carrot Ginger Vodka

Braised Wild Boar | Roasted Pumpkin, Cabbage Pancake, Plumb Gel.
Mushroom Jus
The Wild Boar | Tequila, Vodka, Red Bull

Mini German Chocolate Cake
Irish Mocha | Coffee, Chocolate, Jameson, Cream

Menu JP Fine Foods LLC