



# East Meets West Wine Dinner

*Sunday, May 23<sup>rd</sup>, 2021*

## Amuse Bouche

Geoduck Smoke Edamame Puree, Wasabi Tobiko, Jalapeno-Lime Vinaigrette  
Foie Gras Dumpling Raspberry Hoisin Sauce  
5 Spiced Duck Consomme

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## Salmon

Lightly Smoked

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## Crispy Soft Shell Crab

Avocado Wasabi Puree, Julienne Vegetables, Toasted Cashews

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## Chasu Pork Belly Ramen

Soy Marinated Egg, Nori, Pickled Bean Sprouts, Crispy Shallots

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## Duck Duo

Sous Vide Duck Breast, Duck Skin Crumble  
Confit Leg Spring Roll  
*Black Muscat, Quady, 'Elysium', 2017*

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## Braised Short Ribs

Apple Ramp Kimchi

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## Pre Dessert

Rain Cake, Calamansi Granita

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## Dessert

Steam Bun, Chocolate Cremúx, Red Bean, Ube Gelato

## Sommelier Christian Borel

Chef Richard Wright | Chef Ming Chan | Pastry Chef Amber Clem

\*Consumption of raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness.