

SPRING FLING PRIVATE WINE DINNER

Featuring a Pan-Asian inspired Menu
paired with organic Global Wine Selections

Welcome Nibble & Apertif:

Malay Karipap – Malaysian potato and chicken curry puff with cilantro and chili sauce

Aperitif: Rosé Prosecco. Fiol (Veneto, Italy)

Course One:

Seared Tuna Tataki - wakame salad, ponzu sauce

Wine Pairing: Junmai Ginjo Sake. HeavenSake (Japan)

Course Two:

Crisp Tofu & Grilled Bok Choy - shiitake and black bean sauce

Wine Pairing: Grüner Veltliner. Weingut Höpler (Austria)

Course Three:

Otak-Otak – Penang-style steamed white fish with chilies and spices wrapped in banana leaves

Wine Pairing: Leptir Pinot Blanc “Orange” Cuvée (40% Chardonnay, 10% Pinot Gris). Sanctum Wines (Slovenia)

Course Four:

Bun Cha Hanoi – Hanoi-style noodle salad with spicy roast duck, sprouts, Thai basil, fresh lime, and Peanuts

Wine Pairing: Cabernet Franc. Ravines Wine Cellars (Finger Lakes, NY)

Course Five:

Filipino Oxtail Kare Kare with Garlic Rice – slow-braised oxtail braised in coconut milk and peanuts; served with traditional garlic rice and long beans

Wine Pairing: La Cuadrilla Syrah Blend. Stolpman Wines (Los Olivos, CA)

Dessert:

Vietnamese Cinnamon-Sesame Doughnut Balls (Bánh Cam) – served with maple syrup

Choice of Green Tea, Coffee or Digestif

