



Wine Pairing Tasting Menu

5 Course Tasting Menu by Chef Hok Chin with Shiloh Wines
7PM January 21st | \$200 per person

Amuse-Bouche

Ahi Tuna & Wild Salmon Ceviche

Avocado, Micro Cilantro, & Jalapeno
Chardonnay, 2017

Chilean Sea Bass

Artichokes Hearts, Fennel & Fava Beans, Champagne Saffron Curry Emulsion
Barbera, 2016

Celery & Meyer Lemon Sorbet

Baby Lamb Loin & Rib

Truffled Pommes, Heirloom Carrots, Garlic Confit
Legend Fiddler & Legend Honi, 2016

Wagyu Steak

Salsify & Wild Forest Mushrooms, Shishito Peppers, Burgundy Pearl Onions
Secret Reserve Cabernet Sauvignon & Secret Reserve Shiraz, 2016

Bittersweet Kalamansi

Bittersweet Chocolate Mousse, Kalamansi Lime Cream, Chocolate Gnache

Pastry Chef: Felencia Darius