

thai

wine ovation dinner

by sous chef joy yamane-wong
wines presented by sky cameron

tuesday, june 24, 2025

amuse bouche

FRIED CALAMARI

sweet chili sauce

cleto chiarli 'vecchia modena'
lambrusco di sorbara
emilia-romagna, italy 2023

i. first

STUFFED MOCHIKO CHICKEN WING

cucumber-cabbage slaw, cilantro lime
vinaigrette

la cana
albarino
rias biaxas, spain 2024

ii. second

GREEN THAI CURRY STEAMED CLAMS

redonions, tomato, grilled bread

long shadow vintners 'poet's leap'
riesling
colombia valley, washington 2024

iii. third

BRAISED BEEF NOODLES

crispy garlic, cilantro, thai basil
vinegar seasoning

margerum 'm5'
red blend
santa barbara, california 2023

iv. dessert

by pastry chef cainan sabey

MAKAHA MANGO ICE CREAM

black sticky rice, coconut coulis,
pandan gelee, banana bread mousse

vietti
moscato d'asti
piemonte, italy 2024



dinner - 75

wine pairing - 45