

korean-spanish inspired

wine ovation dinner

by sous chef joy yamane-wong

wines presented by sky cameron

tuesday, january 27, 2025

amuse bouche

KIM CHEE PINXTOS

toasted bread, kim chee, cheese

cleto chiarli

brut rose de noir spumante

emilia-romagna, italy nv

i. first

KOREAN STYLE STEAMED EGG

potato, scallions, sesame seed, soy, shiitake

wakatake 'onikoroshi'

tokubetsu junmai

shizuoka, japan

ii. second

GAMBAS PANCAKE

paprika, garlic butter sauce

bodegas muga blanco

viura and malvasia

rioja, spain 2024

iii. third

PORK BELLY & CHORIZO STEW

tomato, gochujang, tteok, peas

morgan winery "cotes du crow's"

red blend

monterey, california 2021

drew 'the gsm' field

red blend

mendocino ridge, california 2023

iv. dessert

by pastry chef cainan sabey

BLACK SESAME ARROZ CON LECHE

white peach condensed milk sherbet,

black sesame powder, caramelized puff rice with bubu
arare

dinner - 75

wine pairing - 45

