

japanese/spring

wine ovation dinner

by chef ron de guzman

wines presented by sky cameron

tuesday, march 25, 2025

amuse bouche

MISO GLAZED CHILLED BRAISED CARROT
lemon creme

*llopart brut reserva corpinnat
cava brut
penedes, spaine 2022*

i. first

ORGANIC GREENS

radish, shaved baby carrots, ume vinaigrette,
goat cheese

*domaine de triennes
rose of grenache blend
provence, france 2023*

ii. second

TEMPURA

lobster, green beans, lotus root, daikon, shiitake mushroom,
yuzu aioli, truffled tsuyu, nori 'dust'

*hillick & hobbs estate
dry riesling
seneca lake, new york state 2021*

iii. third

SOY GLAZED DUCK BREAST

mushroom arancini, brussels sprout, karashi mayo,
soy reduction, kabocha puree

*turley wine cellars 'steacy ranch'
zinfandel
lodi, california 2022*

*turley wine cellars
zinfandel
contra costa county, california 2022*

iv. dessert

by pastry chef cainan sabey

DOUBLE CHEESECAKE

tahitian vanilla bean cream cheese mousse,
cotton style cheesecake, strawberry compote,
cherry blossom coulis, jasmine tea mochi, matcha tuile

