

asian italian
wine ovation dinner

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

tuesday, february 25, 2025

amuse bouche

'CAPRESE'

marinated tomato, ricotta, ume vinaigrette

i. first

SEARED SCALLOP

dashi risotto, shoyu-miso egg yolk, scallion, lemon zest,
smoked trout roe, truffle oil, crispy garlic

ii. second

FRIED GNOCCHI

torched goat cheese, gochujang tomato sauce,
mozzarella, chives.

iii. third

BRAISED LAMB RAGU KORROKKE

karashi cream sauce, 'tonkatsu' demi, pickled cabbage

iv. dessert

by pastry chef cainan sabey

