

italian-chinese inspired wine ovation dinner

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

tuesday, february 24, 2026

amuse bouche:

LUP CHEONG FLAT BREAD PIZZA
onions, cilantro

bele casel 'superiore extra dry'
asolo prosecco
veneto, italy nv

i. first

SCALLOP 'CONGEE'
arborio rice, chung choy, ginger, scallion

scarbolo
sauvignon blanc
friuli, italy 2024

ii. second

TURNIP POTATO GNOCCHI
garlic cream sauce, pork belly char siu

alois lageder 'porer vineyard'
pinot grigio
alto adige, italy 2024

iii. third

HOISIN GLAZED DUCK BREAST
roasted cauliflower, carrots, honey,
creamy polenta, jus

masseria li veli 'askos'
susumaniello
puglia, italy 2023

iv. dessert

by pastry chef cainan sabey

CHINESE FIVE SPICE APPLE MANAPUA
oolong tea gelato, black sugar gelee, sesame tuile

vignalta 'alpiane'
fior d'arancino
veneto, italy

dinner - 75
wine pairing - 45