



BORDEAUX GRAND CRU CLASSÉ DINNER

Celebrating the heritage of Bordeaux's Graves

27 FEB · 7PM
PRIVATE DINING ROOM

\$288⁺⁺/PAX

AMUSE BOUCHE



HIRAME FLOUNDER WITH CAVIAR
dashi sauce, chives

NV Duval-Leroy Réserve Brut, Champagne, France

COURSE 1



KING SALMON TARTARE
scallion, shallot, caper, dill

2018 Château Carbonnieux Blanc, Pessac-Léognan, Bordeaux, France

COURSE 2



BRAISED SHORT RIB
bean sprout, kochijian

2018 Château Carbonnieux Rouge, Pessac-Léognan, Bordeaux, France

COURSE 3



A5 SIRLOIN WITH UNI
green peppercorn sauce

2011 Château Olivier, Pessac-Léognan, Bordeaux, France

COURSE 4



WAGYU CRISPY HAND ROLL SUSHI
tenderloin, shallot, caper

2014 Château Malartic-Lagravière, Pessac-Léognan, Bordeaux, France

PRICES ARE SUBJECT TO A 10% SERVICE CHARGE AND PREVAILING GOODS AND SERVICES TAX.