

ADRIFT

By Chef David Myers

6-Course Dinner \$148++ per person

Wine Pairing \$98

December 31, 2020

Snacks

2015 Cad Gal Moscato D'Asti DOCG, Piedmont, Italy

Kingfish Sashimi

smoked tomato consommé, shallot, caviar

2018 Domaine Vacheron Sancerre, Loire Valley, France

Chawanmushi

scallop, witlof, sesame

2014 Les 3 Amis Alma Albariño, Rias Baixas, Spain

Woodfired Grilled Octopus

corn, smoked walnut

2017 Fowles Ladies Who Shoot Their Lunch, Pinot Noir,
Srathbogje Ranges, Australia

Wagyu Striploin

onion, shiitake, pickled mustard seed

2017 Gaja D' Marcanda Bolgheri, Tuscany, Italy

Flourless Chocolate Cake

strawberry, gin

W. & J. Graham's Fine Ruby Port, Porto, Portugal