



WOLFGANG PUCK

Wolfgang Puck Tasting Dinner

Amuse:

Wagyu Beef Tartar, Puffed Tendon Crisp, Yuzu Kocho
Dry Aged Beef Sliders, Brioche Bun, Sweet Pickles
Piper-Heidsieck – "Rare" Millésime, Brut, France 2002

First Course

Alaskan King Crab Leg, Lemon Brown Butter, Perigord Black Truffle, Crab Butter Sabayon
Didier Dagueneau, Pouilly Fume Buisson Renard, Loire Valley, France 2016 (Magnum)

Second Course

Alaskan King Crab Risotto, Zucchini Coin, Squash Blossoms, Uni, Crispy Confit Pork Belly, Fine Herbs
Peter Michael, "Belle Côte" Chardonnay, Sonoma County, USA 2017

Third Course

Grilled Turbot Aged On The Bone, Mushroom Purée, Caviar – Potato Espuma, Crystal Lettuce
Henri Gouges, Nuits-Saint-Georges 1er Cru "Les Saint-Georges, Burgundy, France 2007

Fourth Course

Tasting Of Dry Age Steaks:
SRF Sirloin, Highlands Ribeye, Longhorn Ribeye, Full Blood Wagyu Tomahawk
Wolfgang Puck, Schrader "Beckstoffer-Georges III Vineyard" Napa Valley, USA 2010

Sides For The Table

Perigord Black Truffle Potato Purée
Butternut Squash, Medjool Dates, Pumpkin Seeds
Roasted Brussels Sprouts, Confit Bacon, Cipollinis, Honey

Dessert:

Praline Mascarpone Bar, Chocolate Chiffon, Mascarpone Mousse, Passionfruit Guava Sorbet
Kapcsandy, "Vino Del Sol", State Lane Vineyard, Napa Valley, USA 2007