



III

WHERE YOUR SENSES FEAST

FOOD & WINE FESTIVAL
15 – 28 MAY

SIX STAR DINNER
19 & 20 MAY 2023

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Canapés

By Chef Stefan Stiller

Tartlet with Foie Gras Mousse, Smoked Eel, Green Apple and Ginger

By Chef Tetsuya Wakuda

Like Oyster...Hokkaido Scallops with Fresh Nori, Sea Urchin and Oscietra Caviar

By Chef Greg Bess

Stone Axe Wagyu Tartare with Hollandaise Sauce and Beef Tendon

Krug Grande Cuvée, NV, France

First Course

By Chef Tetsuya Wakuda

Abalone Salad with White Asparagus and Black Bean and Orange Sauce

Masuizumi for WAKUDA, Junmai Daiginjo, Toyama, Japan

Second Course

By Chef Stefan Stiller

Shio Koji Cured Aji with Beef Tongue and Umeboshi

Weingut Peter Lauer, Feils GG, 2019, Mosel, Germany

Third Course

By Chef Stefan Stiller

Brittany Blue Lobster with Carrots Tartar and Vin Jaune Sauce

François Carillon, Chassagne-Montrachet 1er cru Les Macherelles, 2018, Burgundy, France

Fourth Course

By Chef Greg Bess

Stone Axe Full Blood Wagyu Filet Mignon with Wasabi Pea Purée,

Caramelised Red Onion and Yuzu Kosho

Wolfgang Puck, Schrader-Beckstoffer-Georges III Vineyard, 2010, Napa Valley, USA

Dessert

By Chef Tetsuya Wakuda

Millefeuille of Caramelised Apple, Tea Cream, Vanilla Ice Cream and Caramel Sauce

M.Chapoutier, Muscat de Beaumes-de-Venise, 2022, Rhône Valley, France

Coffee and Tea

Petits Fours