

LAST MEAL WORTHY

10 - COURSE WINE DINNER

Each course paired with hand-selected wines.

CANAPES

Foie Gras and White Chocolate
Jumbo Lump Crab / Yellow curry
Bao Bun / Smoked Duck / Pear / Kimchi
Betel Leaf / Pork Sausage

BREAD SERVICE

Milk Bread

COURSES

- 1st – Scallop Crudo / Chive / Cream / Thai Basil
- 2nd – Fried Oyster / Tzatziki / Dill
- 3rd – Quail Egg / Brioche / Pommes Mousseline / Caviar
- 4th – Lobster / Popcorn Soup
- 5th – King Crab / Coconut / Pork Fat / Habanero
- 6th – Sea Urchin / Farm Egg / Potato / Hollandaise
- 7th – Sea Trout / Whey / Trout Roe
- 8th – Wagyu Strip / Miso / Sweet onion
- 9th – Coconut Ice Cream / Caviar
- 10th – Drew's Ice Cream Cookie Sandwich

CHEF

Drew Adams

MASTER SOMMELIER

Andy MacNamara

Subject to Change