

DISCOVERY MENU

\$120 PER PERSON

\$180 WITH WINE PAIRING

*COURSE 1*

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2016 PROJECT UIO SEMILLON

KINGFISH, OYSTER, CUCUMBER, FINGER LIME, SHISO

*COURSE 2*

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2018 CHENIN BLANC

MARRON, KIMCHI DUMPLING, PUMPKIN CURRY, CALEDULA

*COURSE 3*

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2017 GIRT BY SEA CHARDONNAY

QUAIL, JERUSALEM ARTICHOKE, IBERICO, JOB'S TEARS

*COURSE 4*

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2017 CHARDONNAY

LINE CAUGHT FISH, PEAS, CRAB, LEMON, PISTACHIO

*COURSE 5*

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2014 CABERNET SAUVIGNON

2009 CABERNET SAUVIGNON

WAGYU, MUSHROOM, BEEF TENDON, BLACK GARLIC, EGGPLANT, ONION

*COURSE 6*

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2018 PROJECT CANE CUT SEMILLON

COCONUT, BLACK SAPOTE, SUNRISE LIME, MERINGUE

*COURSE 7*

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CHOCOLATE, BANANA, PEANUT, MISO, BROWN BUTTER

*OPTIONAL CHEESE COURSE*

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HALL'S SUZETTE, FERMENTED PERSIMMON, PAIN PERDU, CABERNET VINCOTTO \$15