

Cherry Blossom Menu

Two Courses

Choice of Appetizer

Sweet Spring Corn Bisque

smoked chili rock shrimp | shishito pepper oil

pair with

Ruffino Prosecco Italy NV

Or

Heirloom Tomato Caprese *(Vegetarian and Gluten Free)*

baby frisee | mizuna | fried burrata cheese
shiso vinaigrette | lemon oil-balsamic drizzle

pair with

Roederer Estate Brut Rose Anderson Valley CA NV

Choice of Entrée

Crispy Chicken Breast

potato gratin | cipollini onions | grilled asparagus
sweet shallot demi

pair with

Au Bon Climat Santa Barbara Co. CA 2015

Or

Red Beet Ravioli *(Vegan and Gluten Free)*

stuffed with a vibrant blend of roasted
beets | tofu | mint | chives | spices

pair with

Matanzas Creek Sonoma County CA 2015

Food | 41

Food with Wine Pairing | 65

Three courses

Choice of Appetizer

Sweet Spring Corn Bisque

smoked chili rock shrimp | shishito pepper oil

pair with

Ruffino Prosecco Italy NV

Or

Wild Arugula Salad

duck confit | watermelon radish | crispy maui onion
umeboshi vinaigrette

pair with

Domaine De Triennes Rose Provence France 2016

Choice of Entrée

Sake Poached Cherrystone Clam

garlic broth | shiso puree | spring onion
english peas

pair with

Scarbolo Sauvignon Blanc Friuli-Venezia Giulia Italy 2016

Or

Grilled Pesto Marinated Skirt Steak goz

turmeric israeli couscous | pea tendrils
mint-parsley chimichurri

pair with

Sean Minor Cabernet Sauvignon Napa Valley CA 2014

Or

Smoked Rotini Pasta *(Vegetarian/Vegan)*

spring radish | grilled purple cauliflower
spicy tomato vodka sauce

pair with

Matanzas Creek Sonoma County CA 2015

Dessert

Lemon Eclipse

short dough cookie base | lemon cream | raspberry mousse
chocolate drizzle

pair with

Sandeman 10 Year Port

Food | 46

Food with Wine Pairing | 74