



# GLOBAL TASTING MENU

*Germany*

## STARTER

### PIG & FIG

pork belly | tomato-fig puree | toasted furikake crumble  
yuzu crème fraiche | bruleed fig

*Pair with*

DOMAINE DE TRIENNES  
rosé | provence | france | 2016

## MID COURSE

### SCOTTISH SALMON BELLY

yukon gold potato pancake | paddle fish caviar  
lemon aioli | fresh dill

*Pair with*

DR. CRUSIUS 'TRAISER ROTENFELS' KABINETT  
riesling | nahe | germany | 2016

## MAIN COURSE

### MISOYAKI SCHNITZEL

crispy miso marinated pork loin | fuji apple  
napa cabbage tsukemono | hollandaise

*Pair with*

ANZU BRU  
apricot blonde ale | san francisco brewing co. | ca

or

### GRILLED NY STRIP (4oz)

brown butter spaetzel | shiitake mushroom  
pickled carrots | puffed rice "paper"

*Pair with*

RAMEY CLARET  
cabernet sauvignon blend | napa valley | california | 2015

## DESSERT

### WARM "GERMAN" CHOCOLATE CAKE

caramelized almond brittle | coconut gelato  
salted caramel sauce

*Pair with*

SANDMAN 10

<u>Food Only</u>	<u>Food with Pairing</u>
3 course 38	3 course 56
4 course 45	4 course 68

The chef would like to pay homage to the Nikkei, the Japanese emigrants and their descendants who have created communities throughout the world by combining foreign and unfamiliar ingredients with Japanese technique.

Please join us with this special tasting menu inspired by the Nikkei in Germany.