

ASIAN PANORAMA WINE PAIRING*

MENU

AMUSE BOUCHE

CHILLED KING CRAB

coconut foam & curry

Japanese delicacy king crab is fused here with the tropical Asia staple, coconut milk, an essential curry ingredient.

FIRST COURSE

LOBSTER & CHICKEN SHU MAI†

Shanghai style

Legend has it that dumplings were a Chinese invention from the era of the Three Kingdoms, c. 225 AD.

Shu Mai (pronounced “Shu My,” also called Cook and Sell Dumplings) are a soft, puffy dumpling, here interpreted “Shanghai style”—juicy and flavorful.

GRANITA

LEMONGRASS & RED CHILI

lychee foam

This ice combines China’s floral, sweet lychee and Southeast Asia’s native lemongrass, a common flavoring for soups and curries, New World chilies—introduced to South Asia in the 1500s.

MAIN COURSE

PEKING DUCK†

crispy skin, Mandarin pancake, hoisin sauce

This famous Beijing dish has been prepared since imperial times; by the mid-20th century, it had become a national symbol of China, favored by tourists and diplomats alike.

DESSERT

ASIAN TRILOGY

spring roll, crème brûlée & cheesecake

For this delightful East-meets-West adventure, we’ve partnered Asian ingredients with Western favorites to create yuzu crème brûlée; green tea cheesecake; and a chocolate banana spring roll.

AMUSE BOUCHE

INCLUDED WINE PAIRING

*Marius Blanc by M. Chapoutier, Vermentino,
IGP Pays d’Oc, France*

—PREMIUM PAIRING—

*Martin Codax Mara Martin Godello
Monterrei, Spain*

FIRST COURSE

INCLUDED WINE PAIRING

*Bottega Soave, Garganega, DOC Delle Venezia,
Veneto, Italy*

—PREMIUM PAIRING—

*Fontanafredda Gavi del Comune di Gavi, Cortese
Piedmont, Italy*

MAIN COURSE

INCLUDED WINE PAIRING

*Bette Bouna, Merlot,
Veneto, Italy*

—PREMIUM PAIRING—

*Honoro Vera Garnacha, Garnacha Tinta,
Calatayud, Spain*

DESSERT

INCLUDED WINE PAIRING

*Selbach-Piesporter, Riesling,
Moselle, Germany*

—PREMIUM WINE PAIRING—

*Torrovento, Dulcis in Fundo, Moscato di Trani,
Puglia, Italy*

**Each pairing is served by the glass. For an additional \$25, enjoy the premium wine pairing selection specially selected to enhance your dining experience. The premium pairing is included in the Silver Spirits beverage package.*