

# LA ROUTE DES INDES WINE PAIRING\*

## MENU

### AMUSE BOUCHE

#### CARROT & CARDAMOM CREAM

*orange & star anise foam*

Sweet and aromatic, cardamom is the world's third-most expensive spice, outstripped only by saffron and vanilla. Star anise, native to China and Vietnam, is used for anise liquors, India's garam masala and Chinese five spice mix.

### FIRST COURSE

#### SPICY TUNA TATAKI†

*Szechuan peppercorns, coriander & sesame oil;  
pickled vegetables*

Not a true pepper at all, fragrant, lemony Szechuan peppercorns can create a tingle in the mouth. Here, they are paired with the dried seed of the coriander or cilantro plant and sesame oil, pressed from the seeds.

### GRANITA

#### GINGER & TARRAGON

*infused vodka, lemon foam*

The yellow, red or white rhizome of the ginger plant is aromatic and pungent, and is used fresh or as a dried powder. Tarragon's flavor hints at licorice, pine, mint and pepper, and is popular in France, where it's the main flavoring in Béarnaise sauce.

### MAIN COURSE

#### BEEF TENDERLOIN WITH FOUR WARM SPICES†

*vitelotte mousseline, mushrooms, jus*

Here, four warm spices, Spanish paprika, cumin, coriander and cinnamon, complement the beef. Ground from peppers, Spanish paprika ranges from *dulce* (sweet/mild) to *agridulce* (bittersweet/medium) to *picante* (hot). Cumin is frequently used in Indian, Middle Eastern, Mexican, Portuguese and Spanish spicy dishes.

### DESSERT

#### APPLE DÉLICE FAÇON TARTE TATIN

*butterscotch calvados sauce*

This dish highlights cinnamon, originally from the inner bark of Sri Lankan native, *Cinnamomum verum*.

Used widely in sweet and savory foods, most cinnamon today is derived from related species of cassia trees, providing a similar flavor.

### AMUSE BOUCHE

#### INCLUDED WINE PAIRING

*Gerard Bertrand 6ÈME Sens Blanc, (Grenache Blanc, Chardonnay)  
Pays d'Oc, France*

#### –PREMIUM WINE PAIRING–

*Trivento Mendoza Reserve, (Chardonnay)  
Mendoza, Argentina*

### FIRST COURSE

#### INCLUDED WINE PAIRING

*Marius Blanc by M. Chapoutier, (Terret & Vermentino)  
Pays d'Oc, France*

#### –PREMIUM WINE PAIRING–

*Martin Codax Mara Martin (Godello)  
Monterrei, Spain*

### MAIN COURSE

#### INCLUDED WINE PAIRING

*Gerard Bertrand 6ÈME Sens Rouge, (Syrah, Merlot & Grenache)  
Pays d'Oc, France*

#### –PREMIUM WINE PAIRING–

*Trivento Reserve, (Malbec)  
Mendoza, Argentina*

### DESSERT

#### INCLUDED WINE PAIRING

*Domaine Uby 4, (Gros et Petit Manseng)  
Gascony, France*

#### –PREMIUM WINE PAIRING–

*Cristina Ascheri (Moscato d'Asti)  
Piemonte, 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.*