

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.*