

THE SPOILS

Wagyu | Whisky | Wine
November 10th, 2020



AMUSE

Wagyu Steak Tartare

mushroom duxelles & quali egg

paired with Toki Highball

FIRST COURSE

Lobster Curry Pumpkin Soup

truffle foam

paired with Hibiki Harmony

SECOND COURSE

Wagyu with Beet & Burrata Salad

seared rare with a duo of sauces

paired with Overture by Opus

THIRD COURSE

24 Hour Smoked Wagyu Brisket

brown butter, black garlic demi-glace,
late harvest vegetables, pecan gremolata

paired with 2018 Vintage of Opus One

FOURTH COURSE

A5 Surf & Turf

kagoshima strip loin, maine lobster, beet char suia

additional 65

DESSERT

Chocolate & Caramelized Pear Verrine

milk chocolate mousse,
caramelized pear, pecan, crème fraiche

paired with Disznoko Tokaji Late Harvest

95

Additional Wine & Whisky Selection

Hakashu 18 & 2012 Vintage of Opus One

55