

# THE STRAND HOUSE®

## Culinary Master Series

*featuring*

**Chef Tim Cushman**

*with pairings by*

**Nancy Cushman**

*o ya*

### **Kumamoto Oyster**

watermelon pearls, cucumber mignonette  
*Takasago Junmai Daiginjo 'Divine Droplets'*

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### **Hamachi Nigiri**

banana pepper

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### **Uni & Caviar**

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### **Salmon Nigiri**

unfiltered wheat soy moromi, ginger scallion oil

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### **Fried Kumamoto Oyster**

yuzukoshō aioli, squid ink bubbles  
*Hitachino Ale*

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### **Sashimi of Shima Aji & Santa Barbara Sea Urchin**

ceviche vinaigrette, cilantro  
*2014 Trimbach Riesling Réserve*

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### **Sashimi of Local Fish (TBD)**

Viet mignonette, Thai basil, crispy shallots

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### **Bluefin Tuna Tataki**

smoky pickled onions, truffle oil  
*Tokubetsu Taruzake*

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### **Foraged Greens Soba**

shiro mentsuyu, myoga, flowers

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### **Wagyu Beef**

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### **Foie Gras**

chocolate balsamic kabayaki sauce, cocoa raisin pulp  
*Hanahato Kijoshu 8 year-old aged sake*

*Dinner is \$175 per person, tax and 20% gratuity are additional*

*"Because of the nature of the menu, dietary restrictions or substitutions cannot be honored the evening of the event. If you have an allergy or restriction please contact our Event Coordinator, Audrey Colossi at 310-545-7470 x3, prior to purchasing your tickets so we may inquire with the Chefs if this can be accommodated with advance notice."*