

THE STRAND HOUSE®

Culinary Masters Series

featuring

Chef Sang Yoon

wines by

Patiné Cellars

with co-founder, Jim Fox

Hawaiian Butterfish

Limequat Kosho, Tapioca, Cucumber, Rau Ram, Frozen Sake

2016 Myriad Cellars 'McGaw Family' Semillon

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Santa Barbara Spot Prawn

Snap Feas, Fava Beans, Crispy Rice, Nuoc Cham

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Wild King Salmon "Mi Cuit"

Dashi, Young Ginger, Kohlrabi, Shinko Pear

2015 Patiné Cellars 'Gap's Crown' Pinot Noir

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Duck, Duck...Goose

Smoked Liberty Farms' Duck Ham, Duck Liver Mousse, Gooseberries in Various Forms

2015 Patiné Cellars 'Soberanes' Pinot Noir

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Sonoma Lamb Brisket

Japanese Sweet Potatoes, Wok Charred Chicories, Chinese Mustard

2014 Patiné Cellars 'Sun Chase' Pinot Noir

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Calamansi cloud

Frozen Aerated Calamansi Curd, Mandarin Ice, Kumquat Marmalade, Shortbread Crumble

2015 Royal Tokaji 'Late Harvest' Dessert White Wine, Hungary

**Due to the nature of the menu, dietary restrictions may not be able to be accommodated*

Dinner is \$150 per person, tax and 20% gratuity are additional