

TASTING TABLE
DINNER TALES

ANNISA

Menu

FIRST COURSE

Hon-shimeji and Korean Buckwheat Noodles in Broth

*Sake, Narutotai Junmai Ginjo Genshu NV
(Tokushima, Japan)*

SECOND COURSE

Seared Foie Gras with Soup Dumpling and Jicama

*Riesling Kabinett, Gunderloch "Jean Baptiste" 2009
Rheinhessen, Germany (Agnes Hasselbach)*

THIRD COURSE

Smoked Tenderloin of Lamb, Interpreted by Sous Chef Titus Wang

*Bandol, Domaine le Galantin 2007
Provence, France (Celine Pascal)*

FOURTH COURSE

Raspberry Pavlova with Thai Bird's Eye Chile and Pink Peppercorn

*Muscat de Beaufort, Paul Jaboulet Aîné "Le Chant des Griolles" 2009
Rhône, France (Caroline Frey)*