



# Moët Hennessy USA



## CANAPÉS

*CLOUDY BAY, TE KO KO, SAUVIGNON BLANC, NEW ZEALAND 2013*

## OCTOPUS SALPICÓN

*AJÍ PANCA ~ FIVE STAR LETTUCES ~ SQUID INK AIOLI  
NEWTON, CHARDONNAY, UNFILTERED, NAPA VALLEY 2014*

## PAN SEARED SCALLOP

*POPCORN "GRITS" ~ FENNEL SLAW ~ PASSION FRUIT BUERRE BLANC  
SMOKE TREE, PINOT NOIR, SONOMA COAST 2015*

## SMOKED SHEEP EMPANADA

*ROASTED TOMATO SALSA ~ CURTIDO OF CABBAGE ~ RED ONION JAM  
TERRAZAS SINGLE VINEYARD, MALBEC, LAS COMPUERTAS 2012*

## THAI BARBEQUED DUCK CONFIT

*WARM GINGER BROTH ~ GINGER-CARROT PURÉE ~ PUFFED RICE NOODLES  
AO YUN, CABERNET SAUVIGNON, YUNNAN PROVINCE, CHINA 2012*

## PAINTED HILLS PAN SEARED FILET MIGNON

*BRUSSEL SPROUTS ~ OKINAWAN MASH POTATOES ~ FIG "JUS"  
CAPE MENTELLE, CABERNET SAUVIGNON, MARGARET RIVER 2013*

## CHARRED AMERICAN WAGYU STRIPLIN

*ROASTED ROOT VEGETABLES ~ MALANGA-CELERIAC ~ SCALLION CHIMICHURRI  
CHEVAL DES ANDES, BORDEAUX BLEND, MENDOZA, ARGENTINA 2012*

## SPANISH ARTISANAL CHEESES

*CABRALES ~ OMBRA ~ TETILLA  
BODEGA, NUMANTHIA-NUMANTHIA, TORO, SPAIN 2012*

## PETIT FOURS

*"HAPPINESS IS IN THE TASTE, AND NOT IN THE THINGS."--LA ROCHEFOUCAULD, MAXIMS, 1665*



**WINE DINNER: \$150 PLUS TAX & GRATUITY**

**CHEF-FOUNDER: NORMAN VAN AKEN**

**EXECUTIVE CHEF: ANDRES MENDOZA**

**SOUS CHEF: CARLOS ROBLES**

**GENERAL MANAGER/WINE DIRECTOR: YUSUF YILDIZ**

