

## 1st Course: Scallop Tom Kah Gai

Coconut Milk Broth, Lemongrass, Lime, Galangal 2020 Dr. Herman Kabinett Riesling, Mosel, Germany

## 2<sup>nd</sup> Course: Vietnamese Smoked Duck

Kimchi Fried Rice, Garlic Edamame, Nuoc Chom 2021 Ken Brown Pinot Noir, Santa Rita Hills, California

## 3<sup>rd</sup> Course: Mongolian Filet Mignon

*Quail Egg, Mongolian Sauce* 2019 L'Ecole Syrah, Walla Walla, Washington

## 4th Course: Gulab Jamun

Milk Curds, Cardamom Custard, Saffron, Rosewater NV Marcarini Chinato, Piedmonte, Italy

\$120 (Does not include tax or gratuity)