

INTIMATE

John des Rosiers
Chef / Proprietor - Inovasi

11.8.2018 6.30pm



5 Courses

Spanish Big Eye Tuna Tatake

seared quickly over charcoal, Matsutake shoyu, crispy lime pork belly, Kagayaki rice

Scar of the Sea Chardonnay, Santa Barbara 2016

Domaine Cantermerle, Chablis 1^{er} Cru, Fourchaume 2016

Truffle Pops Ravoli

foie gras nibbles, reggiano, black olive extra virgin

Jean Vesselle Brut Champagne, NV

Mascaró Cava Brut Reserva, Nigrum NV

Kyuqout Sound Black Cod

honey red miso glaze, popcorn polenta, crispy house cured lardo

Domaine de La Pousse d'Or Volnay 1er Cru 'Clos de la Bousse d'Or' Monopole 2007

Peay Vineyards Pinot Noir 'Scallop Shelf' Sonoma Coast 2016

Jurgielewicz Farms Duck

a la orange, sort of...

Joël Robuchon's whipped potatoes, burnt orange cognac sauce

Kieran Robinson Syrah 'R Five' Bennett Valley 2014

Domaine Pierre Gaillard Saint Joseph 2015

Smoked CDK Farms Short Rib

crispy papas bravas, brown butter Brussels sprouts, whipped black garlic

Château Cantemerle Haut-Medoc 2005

Grgich Hills Estate Cabernet Sauvignon, Napa Valley 2006