

DINNER WITH A CURATOR
"GODZILLA: KING OF MONSTERS"
APRIL 2024

FIRST

ATOMIC HEAT BEANS

MIXED GREENS, EDAMAME, SHREDDED RADISH & CARROTS,
CASHEWS, DRIED NOODLES, GINGER-SOY DRESSING

**PAIRING: BATTRA COCKTAIL: SAKE, MINT,
SIMPLE SYRUP, LIME JUICE & CLUB SODA**

N/A PAIRING - SIMPLE LIME RICKEY

SECOND

HOGZILLA

STIR FRIED PORK, SOBA NOODLES, CABBAGE, CARROTS,
SWEET PEPPERS, PICKLED GINGER, SHOYU SAUCE

**PAIRING: TENUTA LUISA CABERNET
FRANCE, FRIULI, ITALY 2018**

OR

GODZILLA VS. EBIRAH

SLOW SIMMERED SHRIMP, BOK CHOY, ONIONS, SWEET
PEPPERS, GINGER-SOY SAUCE, OVER HAPPY RICE

**PAIRING: CHLOE DRY CREEK VINEYARD
CHENIN BLANC, CALIFORNIA 2020**

**N/A ENTREE PAIRING (BOTH) INVIGORATING MULE:
GINGER BEER, HONEY, MINT & LIME JUICE**

DESSERT

MOTHRA MOUSSA

WHIPPED TOFU CHOCOLATE MOUSSE

**PAIRING: RODAN BOOZY COFFEE - BRANDY,
ORANGE LIQUEUR, KAHLUA, COFFEE,
TOPPED WITH WHIPPED CREAM**

N/A PAIRING - COFFEE