



DINNER WITH A CURATOR

"THE PACIFIC MASTERS OF THE AIR"

TUESDAY, MAY 20, 2025

FIRST

EDAMAME SALAD

MIXED GREENS, EDAMAME BEANS, PICKLED
VEGETABLES, CASHEW-GINGER DRESSING

PAIRING: CHLOÉ SAUVIGNON BLANC, NEW ZEALAND

SECOND

NIKUJAGA (BEEF AND POTATO STEW)

SLOW-COOKED JAPANESE BEEF, POTATO AND
VEGETABLE STEW, BUCKWHEAT NOODLES

**PAIRING: TERRAZAS DE LOS ANDES
ALTOS DEL PLATA MALBEC, ARGENTINA**

OR

SAIKYO YAKI (MISO FISH)

MISO-MARINATED GRILLED RED FISH, PONZU
SAUCE, ASPARAGUS, HIBACHI NOODLES

PAIRING: SCHMITT SÖHNE DRY RIESLING, GERMANY

THIRD

JAPANESE ROLL CAKE

SPONGE CAKE, MATCHA TEA CREAM, STRAWBERRIES

**PAIRING: SPARKLING ELDERFLOWER SAKE
COCKTAIL (CHAMPAGNE, ST-GERMAIN, SAKE,
POMEGRANATE, LEMON JUICE)**

**NONALCOHOLIC OPTION FOR ALL COURSES:
LEMON, STRAWBERRY, BASIL SPRITZER**