

Suntory Whiskey Dinner

Amuse Bouche

Heirloom Apple Salad

Mountain Rose Apples, Japanese Cucumber,
Shiro Miso Vinaigrette, Seeded Crisp

Hibiki 17

Handmade Pumpkin Agnolotti

Pine Nuts, Parmesan, Mascarpone,
Rosemary, Sage

Yamazaki 18

New Zealand Venison Loin

Comice Pears, Beet Emulsion, Bacon, Fennel,
Red Cabbage Gratin, Spiced Red Wine Reduction

Hibiki 21

60 Day Whisky Dry-Aged Porterhouse

Snake River Farms, Idaho "American Wagyu" 1.2kg,
Creamed Black Kale, Aligot Potatoes

Hakushu 25

Chocolate Souffle

Salted Yamazaki Gelato, Vanilla Anglaise

Yamazaki 12

Spago
WOLFGANG PUCK