

FIVE COURSE DINNER

1

TUNA COCONUT CEVICHE

green apple, cilantro, zhoug aguachile,
finger lime

2

BLACK GARLIC GLAZED EGGPLANT

smoked muhamarra, french feta,
pickled apricot, walnut crunch

3

CARAMELIZED BRONZINI

miso mushroom congee, spring peas, radish,
nori, burnt butter, yuzu caramel, fried capers

4

HONEY HARISSA BBQ DUCK

coriander hummus,
brown butter carrots & cauliflower,
orange blossom, almond dukkah

5

SESAME HONEY PROFITEROLE

saffron pistachio ice cream,
rose whipped ganache

5 Course Dinner 95
Wine Pairing 55



COUNTER
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FIVE COURSE WINE PAIRING

1

cava **CASTELLER** brut, CATALONIA, spain nv

2

chardonnay **GLENELLY ESTATE** reserve, stellenbosch,
south africa 2021

3

lbariño **PACO & LOLA** rías baixas, galicia, spain, 2022

4

ARGIANO cabernet sauvignon/merlot/sangiovese,
'nc', tuscan, italy 2021

5

YALUMBA ANTIQUE muscat, barossa valley, south
australia nv 2oz

5 Course Dinner 95
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SPECIAL COCKTAIL **GOLDEN DAZE**

star & key passion fruit rum, trader vic's amaretto,
coconut cream, cinnamon bark, pineapple, lime,
toasted coconut rim, marigold \$16



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