



FORBIDDEN CITY WINE DINNER
\$100.00 Plus Tax and Gratuity
Reception 6:30pm - Dinner at 7:00pm
Tuesday, February 6, 2018

~ FIRST COURSE ~

Scallop Sashimi
Herb oil, sesame paste, daikon radish, crispy wonton
Ohyama Junmai "Nigori" - Yamagata, Japan

~ SECOND COURSE ~

Lobster Risotto
Clams, seaweed, Japanese crackers
Yonetsuru Junmai "Nigori" - Yamagata, Japan

~ THIRD COURSE ~

Fried Pork Chop
Fennel and panko crust, potato croquet with pancetta and cheese, Japanese cole slaw
2014 Pinot Noir, (Santa Rita Hills, California) - Reaper

~ FOURTH COURSE ~

Braised Rabbit
Sticky rice gnocchi, thyme, coriander
2015 Red Blend, (Napa Valley, California) - Orin Swift "Abstract"

~ DESSERT COURSE ~

Japanese Cheesecake
Matcha ice cream
Creative Cocktail - Matcha White Russian

Reservations please call Forbidden City at 860-343-8288