



Dining In the Dark

... Select the Wine & Let Our Creative Culinary Team Pair the Entrée

Instead of a typical structured multi-course meal, OM Modern Asian Kitchen will let diners choose their wine or sake for each of the three courses. Our dinner is so unique in that our guests select the wine or sake then lets our creative culinary team decide on the entree pairing.

It's Chef's Choice get ready to EXPLORE & Be WOW'ed!

EXPLORE | INDULGE | SAVOR

COURSE 1

Nihon Sakari Reishu, Hyogo, Japan

NIHONSAKARI brewery is one of Japan's renowned breweries. Brewed in one of Japan's renowned breweries in the Kansai region of Japan, this Reishu is light with lively fruit freshness & a crisp finish

2009 Curtis Heritage Rosé, Santa Barbara, California

Opens with summery aromas of watermelon, strawberry & orange blossom. The palate unfolds with round, luscious flavors of raspberry, cherry, ruby grapefruit with brisk mineral accents. The finish is clean & dry, with lingering hints of citrus.

OM Ginger Rootini

A burst of fresh ginger with vodka, Domaine de Canton & lime juice presents a smooth & refreshing finish

COURSE 2

2007 Belle Vallée Pinot Noir, Willamette Valley, Oregon

White Pepper & floral notes drive this wine with generous cherry, raspberry & blueberry flavors throughout. Graham Cracker, earth, loam & smoke ... Polished Tannins & good acidity make for a juicy finish.

2009 Liberty School Chardonnay, Central Coast, California

Shows bright, intense aromas of orange blossom, lemon & green apple. On the palate, the wine is medium-bodied with bright acids & soft oak notes reminiscent of sweet apples & candied pears. A long balanced & smooth finish leaves a satisfying impression.

COURSE 3

2009 Avalon Cabernet Sauvignon, Central Coast, California

Aromas of red & black cherries & fleshy plums fill the glass. Oak aging adds a touch of vanilla & pie crust while also adding mouth feel & texture to the wine. The wine drinks of cherry tart, raspberries & boysenberry jam. The wine shows integrated tannins with mid-palate grip & a silky berry finish. In a nutshell, it's a juicy fruit forward wine with a great finish.

2009 Bookwalter Subplot # 24, Columbia Valley, Washington

Aromatics of currants, dark berries, black plums. mocha & marzipan linger as the wine enters the palate full of ripe fruit flavors, Black Forest cherries, Boysenberries, & dates layered with cola, resin, graphite & a dash of Thai spice. A lush & full mid palate prelude a velour like finish, balanced with a touch of acidity.

