



# WINE JOY

3-Course Prix Fixe Dinner with Wine Pairings  
\$38 / person



## STARTER

### Singapore Salad

Spring Green, Jicama, Mango, Tofu with Spicy Peanut Dressing  
*Pairing: 2008 Snap Dragon Reisling, Sonoma, CA*

### Man Tao Pork Sliders

Chinese Steamed Buns & Five Spiced Pork  
*Pairing: 2009 Frenzy Sauvignon Blanc, Marlborough, NZ*

### Ceviche Tower

Fresh Seafood Marinated with Ginger Ponzu, Sake & Spicy Sesame  
*Pairing: OM Ginger Rootini - Vodka, Fresh Ginger & Lime Juice*



## MAIN

### Honda Roll

Shrimp, Yellowtail & Sweet Ginger Ponzu  
*Pairing: Hakutsuru Junmai Ginjo, Hyogo, Japan*

### Thai Panang Chicken Curry

Mélange of Thai Spices with Coconut Milk  
*Pairing: 2008 San Telmo Torrentes, Argentina*

### "Mongolian" Beef

5 Spiced Grilled Tenderloin & Garlic Mash with Spicy Hoisin Demi  
*Pairing: Rosenblum Zinfandel, California*



## SWEET INDULGENCE

### Tempura Banana Fritters

Vanilla Bean Ice Cream & Sea Salt Caramel  
*Pairing: Bailey's + Sake Vanilla Chantilly*

### Mango & Arborio Rice

Coconut Crème, Turbinado Sugar & Spicy Mango Reduction  
*Pairing: OM Mango Alexander*

