



ROBERT MONDAVI
WINERY

COURSE 1 & 2

“Har Mi”, Gnocchi, Chili, Sage

Citrus Cured Salmon, Pickled Vegetable Salad, Rangpur Lime Crème Fraîche
Robert Mondavi Winery, Fumé Blanc Reserve, To Kalon Vineyard, 2007

COURSE 3 & 4

Scallop, Kaffir Lime, Kyoho Grapes

Roasted Beet Salad, Goat Cheese Fondue, Arugula, Frisée, Toasted Hazelnuts
Robert Mondavi Winery, Chardonnay Reserve, Napa Valley, 2006

COURSE 5 & 6

Molecular “Xiao Long Bao”

Seared Sablefish, Grafitti Cauliflower, Coconut Curry Froth, Cilantro Oil
Robert Mondavi Winery, Pinot Noir Reserve, Carneros, Napa Valley, 2007

COURSE 7 & 8

Veal Sweet Bread, Oyster, Lettuce Tempura

Wagyu Beef, Pickled Spring Onions, House-made Cabernet Sauvignon Mustard
Robert Mondavi Winery, Cabernet Sauvignon Oakville District, Napa Valley, 2006

COURSE 9 & 10

“Fu Yu”, Clams, Dry Mandarin Peel, Lamb Kaffir Lime Leaf

Braised Lamb Shoulder, Panisse, Roasted Root Vegetables, Nicoise Olive Jus
Robert Mondavi Winery, Cabernet Sauvignon Reserve, Napa Valley, 1999

COURSE 11 & 12

“Cheung Fun”, Shangri-la Yak Milk Cheese

Seared Bigeye Tuna au Poivre, Long Pepper, Parsnip Purée, Wild Mushroom,
Red Wine Reduction
Robert Mondavi Winery, Cabernet Sauvignon Reserve, Napa Valley, 2006

DESSERTS

Chocolate, Sticky Rice Dumpling

Sandalwood Smoked Almond Parfait

“Shui Jing Fang”, Poached Caramelized Banana, Dark Chocolate Ganache
Strawberry Shortcake, Balsamic Vinegar, Tarragon Cream

“Creamsicle” Blood Orange, Vanilla, Lemongrass

Coconut Milk Panna Cotta, Tropical Fruit Compote, Toasted Coconut
Robert Mondavi Winery, Moscato d’Oro, Napa Valley 2008