

1919

## GUEST CHEF EVENT SERIES

PRESENTS:

JUAN PABLO GOGIN

BROUGHT TO YOU BY AMBROSSIA WINES

### ASSORTED CANAPÉS

#### AMUSE ROASTED EGGPLANT

*Miso-Foie Grass*

Michel Freres Crémant de Bourgogne,  
Brut Chardonnay, D'Or NV

#### TUNA-HIRAMASA TIRADITO

*Almond "Leche De Tigre", Cilantro, Serrano "Ají",  
Potato Chips, Kristal Caviar, Parsley Salad, Nasturtium  
Wakatake Daiginjo Onikoroshi Sake  
Meibo Yowanotsuki Sake*

#### CAUSA LIMEÑA

*Yellow Potato, Avocado, Crab,  
Wasabi Mayonnaise, "Chalaquita"  
Gobelsburg Gruner Veltliner Steinsetz 2012  
Von Winning In Deidesheim Riesling 2014*

#### KOMBU CURED KING SALMON

*Pak Choi, Snow Pea Salad,  
Sesame, "Ají Amarillo"-Shellfish Jus  
E&M Berger Zweigelt 2011  
Ancien Pinot Noir Carneros 2015*

#### BARANIKU NITSUKE

*72 Hours Short Ribs, Torikara Sauce, Spinach, Quinoa  
Cottanera Etna Rosso Contrada Diciassettesalme 2016  
Pazzo "Call Me Crazy" 2014*

#### COCONUT-GINGER KAKIGORI

*Passion Fruit Cream*

#### MANGO "SUSPIRO"

*White Chocolate & Mango Mousse, Chocolate Sablé,  
Almond Gioconda, Yuzu Sorbet  
Rene Geoffroy Ratafia NV*

NOVEMBER 8 & 9, 2018

7:00PM

\$125.00 PER PERSON  
+ applicable taxes and gratuities

EXECUTIVE CHEF Juan Jose Cuevas  
GUEST CHEF Juan Pablo Gogin