



Tasting Room Menu

NAME & NUMBER		
DATE/ TIME/ NUMBER OF GUEST		
SPECIAL REQUEST (ALLERGIES)		
TASTING ROOM MENU 20 Person Menu		
	Tasting Room Menu Items (Includes all items below)	Price \$900/HEAD
Smörgåsbord		
	<ul style="list-style-type: none"> • 2 X DOZ SEASONAL OYSTERS • SMOKED SALMON SASHIMI • CUCUMBER SALAD • CHARCUTERIE & CHEESE • GRILLED CHEESE REUBEN 	
THE PIT (served family style)		
	<p>TEXAS BRISKET & BEEF SHORT RIB KUSHYAKI White oak smoked Texas brisket and beef short rib, rubbed with peppercorn and kosher salt, finished with Alabama white, served with homemade kimchi, pickles and shaved white onion.</p> <p>DBL SMOKED BACON KUSHIYAKI Hickory smoked black Iberian pork belly, bourbon pickled peach, on a bed of Brussel sprouts and cauliflower</p> <p>BLACK SABLE FISH FILLET Apple wood smoked sable fish, served with Alabama white, lemon, asinan buah, fresh herbs</p>	
SIDES	<p>GADO GADO Seasonal vegetables, steamed cabbage, long bean, sprouts, tempe, tofu, prawn cracker, roasted peanut sauce</p> <p>SWEET POTATO RENDANG Baked sweet potato, homemade coconut gravy, spinach, onsen egg, fried shallot, Thai chili and cilantro</p> <p>UNI ORCHETTIE Fresh Canadian sea urchin, grilled manila clam, cherry tomato, shiso, shaved parmesan</p>	
DESSERTS		
	<p>HONEY APPLE CRUMBLE Caramelized apple, cinnamon and brown sugar, raisins, in a homemade lemon zest crumble</p>	