

bashi Vintner's Dinner

featuring

KENZO
ESTATE
WINERY

presented by Pete Hicks

MAY 2 | 5:30PM - 8PM | BASHI

From vine to table, experience an intimate dining event, featuring a five-course tasting menu curated by Chef Andrew Harrison, paired with fine wine varietals presented by Pete Hicks, National Sales Manager.



BOOK NOW



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FIRST COURSE

Kumamoto Oysters

with ponzu and tobiko

Wine Pairing: 'Sei' Sparkling, Methode Champenoise

SECOND COURSE

Asian Sesame Mache Salad

*with carrots, mandarins, cilantro, red cabbage, sesame seeds,
crispy noodles, sesame dressing*

Wine Pairing: 'Asatsuyu' Sauvignon Blanc

THIRD COURSE

Seared Zuke Tuna Sashimi

Amaebi Nigiri

with uni & tempura

Seared Scallop Nigiri

with truffle oil & yuzu kosho

Wine Pairing: 'Yui' Rose

FOURTH COURSE

Korean-Style Lamb Chops

with oi muchim spicy cucumber salad, and sigeumchi-namul spinach

Wine Pairing: 'Al' Cabernet Sauvignon

FIFTH COURSE

Vanilla Bean Panna Cotta

with Chantilly cream and fresh seasonal berries

Wine Pairing: 'Muku' Late Harvest Sauvignon Blanc