MIYAZAKI WAGYU BEEF DINNER

Jan 26 2019
$225 (Excluding Tax and Facility Fee)

-Miyazaki Infusion-
Miyazaki beef Shiitake Tea Consommé ~ Potato Velouté with Crispy Burdock
Wisdom & Warter Fino Sherry

-Miyazaki Sauté-
Sauté Miyazaki ~ Shaved Dried Katsuobushi, Buckwheat Soba noodle
Silver Totem Cabernet Sauvignon 2016, Wallula Vineyard
Horse Heaven Hills, Washington

-Miyazaki Seared-
Pan Seared Cubed Miyazaki and Cubed Eggplant
Sweet Shishito Roasted Peppers
Emiliana Coyam 2015
Colchagua Valley, Chile

-Miyazaki Flakes-
Miyazaki Sukiyaki ~ Japanese Crown Daisy, Soy Skin, Poached Quail Egg, Sliced Leek, Carved Tofu
Castello Banfi Brunello di Montalcino 2013
Tuscany, Italy

-Miyazaki Sweet-
Chef’s Creation
Pacific Rim Framboise
Mount Vernon, Washington

Paired Wine with Every Course

Banfi