



**The Communal Table  
With Wine Director Mark Shishido**

**Tuesday, July 28, 2015**

**“A Glimpse Into Shanghai”**

Welcome Cocktail

**“Shanghai”**

*Remy Martin VSOP, Gingerale, Angosturas Bitters, Li Hing Mui*

**Hawaiian Kampachi, Kochu Jang Asian Pear, Somen**

**“Dumplings”**

*Lustau, “Los Arcos” Amontillado Sherry Jerez, Spain*

**Cambodian Kampot Black Pepper Ahi**

Pan Seared Ahi Kampot Black Pepper Ahi

On Sautee Greens – Choy Family Shallots, Red Jalapeño, Lemongrass, Cilantro, Mint, Basil  
*Gunderloch, “Alan Wong’s” Riesling, Nachenheim, Germany 2013*

**Shanghai Dip**

Thinly Sliced Roast Beef, Chili Lemongrass-Goat Cheese, Hoisin-Sriracha, Coleman’s Mustard  
With Makaweli Oxtail Broth

*Ayinger, “Brauweise”, Bavarian Wheat Beer*

**Five Spice Pork Chop**

Mushroom Peanut Salsa, Mustard Cabbage Chimichuri

Zilliken, “Saarburger Rausch”, Riesling Spatlese, Mosel, Germany, 2006

*Jean Foillard, Fleurie, Beaujolais, France, 2010*

**“Passion Fruit Tart”**

Big Island Goat Cheese Sorbet, Lilikoi Caramel

*Chateau Roumieu-Lacoste, Sauternes, France, 2011*

**About The Communal Table:**

*Wine Director Mark Shishido is inviting an exclusive group of (9) to take a deeper look into food and beverage pairings. Through a series of different courses, The Communal Table will delve behind the scenes, or in this case behind the bar to learn more about the relationship between these sweet and savory dishes and their alcoholic companions.*