

# The Art of Taste Dinner

PRESENTED BY EXECUTIVE CHEF THOMAS SANDBORGH  
FEATURING ASPECT FINE WINE

November 12th | 6:00pm - 8:30pm

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## PASSED HORS D'OEUVRES

**Pork Gyoza**

**Scallop Tempura**

*Paired with Watari Bune Junmai Ginjo*

## AMUSE BOUCHE/HAJIMARI\*

**Uni Sushi**

*with Lime Fingers*

*Paired with Suigei Tokubetsu Junmai*

## CRAB SALAD/KANISARADA

**Crab Salad**

*Cabbage, Carrots, Edamame, Radish, Yuzu Oil, Miso Vinaigrette*

*Paired with Kubota Dew Junmai Daiginjo*

## TUNA RICE BOWL/MAGUS NO YUKKE DON\*

*Raw Tuna, Black and White Rice, Toasted Sesame Seeds, Cured-Smoked Egg Yolk,*

*Crunchy Nori, Sea Bean Salad*

*Paired with Wakate Onikoroshi Junmai Dajinjo*

## GRILLED EEL/YAKI UNAGI

**Unagi No Tare**

*Baby Bok Choy, Pickled Vegetables, Soy Glaze*

*Paired with Joto Daiginjo*

## DUCK AND MUSHROOM UDON/KAMO UDON\*

**Crispy Duck**

*Shiitake Mushroom, Mushroom & Duck Dashi, Udon Noodles*

*Paired with Amabuki Ichigo Jumai Ginjo Nama*

## REJUVENATED/WAKAGAETTA

**Plum Sorbet**

*Paired with Joto Umeshu*

## SACRED COW/SHINSEINA USHI\*

**Japanese A-5 Beef**

*Sweet Potato, King Trumpet Mushroom, Fresh Wasabi Vinaigrette, Soy Glaze*

*Paired with Narutotai Ginjo Nama Genshu*

## THE END/SAYONARA

**Matcha Mousse**

*White Chocolate, Cranberry Compote, Hazelnut/Sesame Sponge Cake*

*Paired with Hana Hou Hou Shu Sparkling Rosé*



THE SAINT PAUL HOTEL



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\* Consumer Advisory: These items are served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.