

FIVE SIXTY 5 COURSE TASTING MENU

FIRST COURSE: *FAMILY STYLE DIM SUM*

CRISPY LOBSTER AND SHRIMP SPRING ROLLS, TEN SPICED-HONEY DIPPING SAUCE
STIR FRIED ORGANIC CHICKEN, LETTUCE CUPS, PINE NUTS, CRISP RICE STICKS
PORK BELLY POTSTICKERS, BLACK VINEGAR DIPPING SAUCE, CHILI OIL

*SPARKLING WINE, LUCIEN ALBRECHT BRUT "ROSE", CRÉMANT D'ALSACE, FRANCE NV

SECOND COURSE:

"SALT AND PEPPER" CALAMARI,
JALAPEÑO, PICKLED GINGER VINAIGRETTE

*RIESLING, AUGUST KESSELER "R" QBA, RHEINGAU, GERMANY 2008

THIRD COURSE:

"HONG KONG STYLE" KING SALMON, BOK CHOY, GINGER, SOY
*GEWÜRZTRAMINER, HELFRICH, ALSACE, FRANCE 2007

FOURTH COURSE:

HONEY GLAZED PORK CHOP, BRUSSEL SPROUTS, SHIITAKES, APPLE-FENNEL PUREE
*GRENACHE, SAINT COSME "LITTLE JAMES' BASKET PRESS", VIN DE TABLE, FRANCE NV

FIFTH COURSE: *SERVED FAMILY STYLE*

FRESH BAKED MINIATURE COOKIES
CHOCOLATE CHIP BANANA BREAD PUDDING WITH MAPLE ICE CREAM

*MUSCAT, YALUMBA "MUSEUM RESERVE", SOUTH EASTERN AUSTRALIA NV

\$85 PER PERSON

*OPTIONAL WINE PAIRING, \$30 PER PERSON

18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE.

SELECTIONS SUBJECT TO AVAILABILITY.

PRIVATE DINING AND CATERING AVAILABLE FOR GROUPS OF TEN OR MORE

FIVE SIXTY 7 COURSE TASTING MENU

FIRST COURSE

SPICY TUNA TARTARE, SESAME-MISO TUILLE CONE, BONITO, TOBIKO
*SPARKLING WINE, GRUET "BRUT", NEW MEXICO NV

SECOND COURSE:

A TRIO OF NIGIRI FROM CHEF FUJI
*GRÜNER VELTLINER, LAURENZ V. "SINGING", NIEDERÖSTERREICH, AUSTRIA 2009

THIRD COURSE:

DIM SUM TASTING:
CHICKEN "DAN DAN" DUMPLINGS, KING CRAB CRYSTAL CHIVE DUMPLINGS, SHRIMP AND LOBSTER SHU MAI,
PORK BELLY POTSTICKERS, SHRIMP HAR GOW
*RIESLING, AUGUST KESSELER "R" QBA, RHEINGAU, GERMANY 2008

FOURTH COURSE:

GREEN THAI PRAWNS,
GREEN THAI CURRY, BOK CHOY, CHINESE EGGPLANT
*GEWÜRZTRAMINER, HELFRICH, ALSACE, FRANCE 2007

INTERMEZZO

A REFRESHING SORBET TO CLEANSE YOUR PALATE.

FIFTH COURSE:

HOUSE ROASTED CANTONESE STYLE DUCK
STAR ANISE-PLUM WINE REDUCTION, SPICY GREENS, STEAMED BAO BUNS
*SYRAH, QUPÉ, CENTRAL COAST, CALIFORNIA 2009

SIXTH COURSE:

GRILLED NEW YORK STRIP STEAK
CARMELIZED SHALLOT SAUCE, END OF SEASON SWEET CORN, XO CRAB AND LOBSTER FRIED RICE
*MALBEC, DOÑA PAULA, MENDOZA VALLEY, ARGENTINA 2009

PASTRY AMUSE:

CHEFS CHOICE OF PRE DESSERT

DESSERT:

CHOCOLATE SOUFFLE
10 YEAR CHOCOLATE SAUCE, CRÈME FRAICHE
*DOW'S "FINE RUBY" PORT NV

\$135 PER PERSON

*OPTIONAL WINE PAIRING, \$40 PER PERSON
18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE.

EXECUTIVE CHEF PATTON ROBERTSON