

# SUNTORY AT SUNSET

Japanese Whisky Pairing Dinner

*April 27, 2018*

## FIRST COURSE

Sashimi of Kampachi

preserved lemon, yuzu kosho yogurt, radishes, brioche melba

*Toki Mule*

## SECOND COURSE

Kataifi Crusted Organic Salmon

sage, fondant potato wrapped with smoked bacon, morels mushrooms, spring peas

*Hibiki Harmony*

## THIRD COURSE

Roasted Wagyu Prime Beef

coffee and hakushu, spring casserole fricasee, cappuccino, coco

*Hakushu 12 Year*

## DESSERT

Baba French Cake

harmony whisky, whipped cream and warm syrup

*Hibiki Harmony Old Fashioned*

Coffee, tea and assorted Suntory Whisky Macarons

*Montage*

BEVERLY HILLS