




SENSI SIGNATURE TASTING MENU

KUSSHI OYSTER

SENSI PONZU. SIRACHA BUBBLES

GRUET, BLANC DE NOIRS, NEW MEXICO, U.S.A. M/V



ARUGULA & BEETS

BABY BEETS. OLIVE OIL CROUTONS. GOAT CHEESE VINAIGRETTE

OR

ROASTED OCTOPUS

BABY POTATO. SAFFRON AIOLI. MEDITERRANEAN FLAVORS

ASSYRTIKO, SIGALAS, SANTORINI, GREECE 2010



WILD STRIPED BASS

CRISPY SKIN. FENNEL. RADICCHIO. OLIVE VINAIGRETE

OR

SPICY DIVER SCALLOPS

DRY THAI CURRY. ASIAN VEGETABLES. JASMINE RICE

RIESLING KABINETT, SCHLOSS SAARSTEIN, MOSEL, GERMANY 2010



NIMAN RANCH PORK DUET

ROSEMARY BRAISED SHOULDER. CRISPY BELLY. BABY ARRUGULA

OR

KALBI FLAT IRON STEAK

AMERICAN STYLE WAGYU BEEF. KALBI MARINADE. BONE MARROW TEMPURA

CABERNET SAUVIGNON, JOSEPH PHELPS, NAPA VALLEY, U.S.A. 2008



COFFEE & DONUTS

CINNAMON DUSTED ITALIAN DONUTS. FROZEN CAPPUCINO

OR

GOLDEN PINEAPPLE UPSIDE DOWN CAKE

LEMONGRASS YOGURT. YUZU JELLY & GUAVA SORBET

DON PX, TORO ALBALA, MONTILLA-MORILES, SPAIN 1985

\$80.00 PER PERSON

WINE PAIRING \$40