



III

WHERE YOUR SENSES FEAST

FOOD & WINE FESTIVAL
15 – 28 MAY

SIX STAR DINNER
19 & 20 MAY 2023

SIX STAR DINNER – VEGETARIAN MENU

Canapés

By Chef Stefan Stiller

Tartlet with Mimolette Cheese and Spring Peas

By Chef Tetsuya Wakuda

Fresh Yuba with Seaweed Set on Mountain Caviar and Shizuoka Wasabi

By Chef Greg Bess

Asparagus and Morel Mushroom Vol au Vent

Krug Grande Cuvée, NV, France

First Course

By Chef Tetsuya Wakuda

Salad of White Asparagus with Vegetable Abalone, Black Bean and Orange Sauce

Masuizumi for WAKUDA, Junmai Daiginjo, Toyama, Japan

Second Course

By Chef Stefan Stiller

Burnt Onion with Kohlrabi, Chive and Shimeji

Weingut Peter Lauer, Feils GG, 2019, Mosel, Germany

Third Course

By Chef Stefan Stiller

Roasted Cauliflower with Smoked Egg Yolk, Pickled Mushrooms and Brown Butter Hollandaise

François Carillon, Chassagne-Montrachet 1er cru Les Macherelles, 2018, Burgundy, France

Fourth Course

By Chef Greg Bess

Porcini Agnolotti

Wolfgang Puck, Schrader-Beckstoffer-Georges III Vineyard, 2010, Napa Valley, USA

Dessert

By Chef Tetsuya Wakuda

Millefeuille of Caramelised Apple, Tea Cream, Vanilla Ice Cream and Caramel Sauce

M.Chapoutier, Muscat de Beaumes-de-Venise, 2022, Rhône Valley, France

Coffee and Tea

Petits Fours