




JAPAN RELIEF RECEPTION & DINNER
TUESDAY APRIL 19TH

RECEPTION WITH THE CHEFS AT shimo modern steak 6PM TO 7PM (241 HEALDSBURG AVE.)

SUSHI, SAKE AND CHAMPAGNE

CHEF KOLIN VAZZOLER OF 

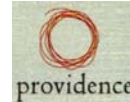
DINNER AT CYRUS 7PM (29 NORTH ST.)

HANDMADE TOFU WITH CHRYSANTHEMUM AND MUSHROOMS
SAKE LEES, FOIE GRAS, MOUNTAIN YAM, YUZU

CHEF COREY LEE OF 

SANTA BARBARA SPOT PRAWN, DUTCH WHITE ASPARAGUS, WHITE STURGEON CAVIAR AND SAKURA-NO-SHIOZUKE

CHEF MICHAEL CIMARUSTI OF



HERB AND CITRUS JELLY, ABALONE CONFIT, RICE VINAIGRETTE

CHEF DAVID KINCH OF 

QUAIL WITH CAULIFLOWER, SPRING ONIONS PERFUMED WITH CHARCOAL

CHEF JAMES SYHABOUT OF 

WAGYU STRIPLOIN WITH LOTUS AND SHIITAKE, GINGER BONE MARROW

CHEFS DOUGLAS KEANE AND DREW GLASSELL OF 

PLUM WINE CAKE WITH SPRING STRAWBERRIES

CHEF NICOLE PLUE OF 

AND WINES FROM:

Littorai



BOND



PETER MICHAEL
WINERY

**WILLIAMS
SELYEM**



ARAUJO
ESTATE WINES

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\$450 (INCLUSIVE OF EVERYTHING)