

ZEST

BY KONISHI

WELCOME TO ZEST BY KONISHI

A culinary experience seasoned with intuition and finesse by Chef Mitsuru Konishi.

CHRISTMAS EVE MENU

Amuse Bouche

Wild Caught Amberjack, Hokkaido Sea Urchin,
Eggplant, Wasabi Dashi

Lamiable, Grand Cru, Souffle d'étoiles, Extra Brut, France N.V.

Ezo Abalone, Snow Crab, Yuzu, Lily

Harada Gengetsu Muroka Junmaiginjo, Yamaguchi, Japan

Shimane Nodoguro, Clams, Daikon

Chablis, 1er Cru Fourchaume, Domaine Sebastien Damp, France 2017

Kagoshima Beef Tenderloin, Gratin Dauphinois

Chateau Grand Pey Lescours, Saint Emilion Grand Cru, Bordeaux, France 2011

Or

Ping Yuen Chicken, Lotus Foie Gras Rice

(Requires 50 Minutes for preparation)

Gevrey-Chambertin, 1er cru Moniales, Domaine Varoilles, Burgundy 2014 (+150)

Dessert

Mont Blanc

Citrus Madeleine

2,080 *Per Person*
Wine Pairing + 760