



FIFTH MOON FOOD & WINE PAIRING

BY CHEF MAX ACKERMAN OF SUSHI MONKEY

Let your senses go wild with an array of familiar and unexpected Asian flavors alongside a flight of our Fifth Moon wines. We invite you to mix and match to discover your favorite combinations. There are no rules. Simply find what you love.

2020 GRÜNER VELTLINER, EDNA VALLEY \$25

GINGER FURIKAKE DUSTED POPCORN (GF)

Rancho Gordo popcorn, grapeseed oil

2019 MALVASÍA BIANCA, GREEN VALLEY \$25

SHRIMP COCKTAIL (GF)

poached shrimp tossed in fine herbs and yuzu juice, kimchi cocktail sauce, celery leaves

2020 CHENIN BLANC, EL DORADO \$27

VEGGIE SPRING ROLL (VEGAN)(GF)

beet, romaine, carrot, cabbage, mint, tamarind sweet chili, puffed rice paper

2020 ROSE, EL DORADO \$20

SEASONAL SOUP SHOOTER (GF)

spring pea, dashi, chili oil, micro herbs

2020 ZINFANDEL, MOKELUMNE RIVER \$30

PULLED PORK SLIDER

ginger braised pork, hoisin and red beet bbq, wasabi slaw

Enjoy the Food & Wine Pairing and save 10% on your favorite 6 bottles from the tasting.