

Japanese American Collaboration Dinner

This month's Chef Series Dinner brings together two cultures by highlighting a couple of their many commonalities, the love for great whisky and food! AZUR will present a series of courses, rooted in Japanese tradition, but highlighting regional ingredients and techniques while our spirits purveyors have presented Kentucky bourbon and Japanese whisky tastings to compare and contrast. We hope you come and enjoy the results.

NOVEMBER 7TH @ 7:00 PM. \$65 PER PERSON
PLUS TAX AND GRATUITY.

Cocktails and Passed

OCTOPUS YAKITORI

sesame roasted hemp seeds, smoked cherry tonkatsu sauce
+ Four Roses Small Batch High Ball +

Course 1

GYUDON

smoked hon shijemi mushroom crab rice, tobacco leaf, bread and butter
pickles, maple, soy
+ Four Roses Single Barrel +

Comparative Course 1

SHIO KOJI DRESSED RAMEN

2 year old country ham and winter greens

VS.

TIRADITO SASHIMI

bourbon, cider and heirloom tomato
+ Side By Side Tasting of Beam Suntory Basil Hayden's Bourbon and
Toki Whisky +

Comparative Course 2

KENTUCKYAKI FILET

okinawa sweet potato and sorghum soufflé, yuzu and walnut scented
collard greens

VS.

SUSHI KUSHI

orange candied shrimp, gingery jus
+ Side by Side Tasting of Beam Suntory Baker's Bourbon and Hibiki
Harmony Japanese Whisky +

Dessert

MANDARIN WHITE CHOCOLATE BREAD PUDDING BRÛLÉE

maple mocchi and matcha green tea powder
+ Blanton's Bourbon Maple Sidecar +