

Cocktail Menu:

All \$16

Tsunetaka Imada, Angel Share

Harvest

Lavender infused Tanqueray gin, grapefruit, honey, yogurt, galliano, lemon

Judy Elahi, Michele's

Eternal Happiness

Don Julio Blanco Tequila, Black Lemon, Cold Pressed Pineapple, Red Pepper, Lime, and Ginger, Goat Cheese Espuma, Szechuan Peppercorn, Absinthe

Will Patton, Bresca/JONT

30 Minutes Late

Tanqueray 10, Kabinett Riesling*, Melon & Tarragon Cordial, Lime, Prosciutto

Deke Dunne, Allegory

Looking Glass

Ketel 1 Vodka, Chayote Squash, Fino, Yuzu, Champagne Lime Sherbert, Clarified, Carbonated; garnished with a chayote yuzu sorbet!

Traditional Japanese-Inspired Izakaya Menu

Designed by Rachel Bindel, Chef de Cuisine of Michele's, offered for both events.

Chirashi

Hamachi, Tuna, Octopus, Salmon, and Trout Roe with Sushi Rice, Shiso, Radish, Carrot, and Cucumber Ribbon Garnish; Wasabi and Tosa Soy Sauce served on the side

Tempura

Shrimp Tempura & Sweet Potato Tempura with Tendashi, Lemon Squeezer, and Grated Radish

King Crab Chawanmushi

Grilled Skewers (probably will price by the skewer)

Shishito Peppers with Yuzu

Miso Eggplant with Sesame

Beef and Onion (sake, mirin, soy glaze)

