



# *Winemaker's Dinner*

*Chef Takanashi Special Menu paired with Occi Gabi wine  
October 2020 Edition*

## *Menu*

### *Chardonnay Sparkling*

#### *Appetizer*

*Cured Pacific saury with white wine / roasted octopus  
And Japanese basil sauce*

#### *Sashimi*

*Akami • Hirame • Cured Saba*

### *Chardonnay 2017*

#### *Grilled*

*Grilled Shiraoi Sirloin by porcelain plate  
with flavored miso and autumn vegetable*

### *Cuvée Cabernet 2018*

#### *Steamed*

*Chawanmushi with king crab meat*

### *Acolon 2017*

#### *Rice*

*6 pieces of Sushi mixed with red wine flavored Rice*

### *Pinot Noir 2018*

#### *Soup*

*Abalone and sea urchin soup*

#### *Dessert*

*Autumn fruit compote*

*Coffee, Tea*