



# *Winemaker's Dinner*

*Chef Takuya Ishida's Menu paired with Occi Gabi wine*

*August 2021 Edition – Squid Theme*

## *Menu*

### *Bacchus Sparkling*

#### *Appetizer*

*Croquette of squid ears and chorizo  
Squid ink puffs sandwiched with dried squid mousse*

### *Muskateller 2020*

#### *Antipasto*

*Squid tartar with okra, Japanese ginger, caviar  
Vinaigrette with fish sauce and dried tomatoes*

### *Pinot Gris 2019*

#### *Risotto*

*Squid ink risotto with raw sea urchin and gagome kelp*

### *Acolon 2018*

#### *Seafood*

*Roasted squid stuffed with shrimp and ricotta cheese mousse with  
Beet and fermented tomato sauce*

### *Cuvée Cabernet 2018*

#### *Meat*

*Charcoal grill beef and Manganzi pepper with squid liver sauce  
and squid pepper paste*

#### *Dessert*

*Japanese brown sugar panna cotta with peaches marinated  
in brown rum*

*Coffee, Tea*