KOMA

HYDE DE VILLAINE WINE DINNER

Six epicurean courses with iconic Franco-Californian pours from Napa Valley

20 NOV · 7PM
PRIVATE DINING ROOM

$288++

COURSE 1

CAVIAR TIN

flounder, yuzu zest
Hyde de Villaine de la Guerra Chardonnay 2022

COURSE 2

KING CRAB ROBATA

sudachi soy
Hyde de Villaine Chardonnay 2023

COURSE 3

PAN-SEARED COD

bisque sauce, scallion oil, butter
Hyde de Villaine Ygnacia Pinot Noir 2020

COURSE 4

FOIE GRAS MOUSSE

tart, berries
Hyde de Villaine Californio Syrah 2020

COURSE 5

WAGYU TENDERLOIN WITH CLAYPOT TRUFFLE RICE

red wine, wasabi, scallion
Hyde de Villaine Belle Cousine 2020

COURSE 6

LEMON YUZU

lemon mousse, yuzu jam, cacao crumble

PRICES ARE SUBJECT TO A 10% SERVICE CHARGE AND PREVAILING GOODS AND SERVICES TAX.