

THE SUBARASHII KUDAMONO ASIAN PEAR

THE HISTORIC HOTEL BETHLEHEM WINE DINNERS

October 21, 2009

6:30 PM IN THE EVENING

KUMAMOTO OYSTERS

chilled asian pear cucumber gelée

Gin and Subarashii Kudamono Asian Pear Martini

FOIE GRAS TORCHON

asian pear jam
yuzu soy glaze
toasted brioche

Subarashii Kudamono Asian Pear Dessert Wine n/v

LACQUERED DUCK BREAST

grilled bok choy
parsnip and asian pear puree

Subarashii Kudamono Asian Pear Wine n/v

POACHED ASIAN PEAR

lemongrass cream
candied ginger in a tuille cup

Subarashii Kudamono Eau de Vie

65.

Menu items subject to change upon availability