

# YARAMATA INN

The Experience \$159

*Sommelier Curated Wine Pairing \$109*

*Premium Curated Wine Pairing \$149*

Parsnip  
Shumai  
Matsutake  
Wild shrimp  
Oscietra caviar

## **Hamachi**

Beetroot - Umeboshi - Wild rose

## **Scallop**

Preserved tomato - Tapioca - Allium

## **Chawanmushi**

Clam - Vin jaune - Brassica

## **Sablefish**

Pumpkin seed - Salsify - Ankimo

## **Duck**

Quince - Sunchoke - Foie gras

## **Beef**

Celeriac - Shio koji - Bordelaise  
SRF Wagyu + \$50

## **Celery**

Silken tofu - Shiso - Maple

## **Mont Blanc**

Chestnut - Raisin - Whiskey

Chocolate  
Sancha  
Spruce  
Plum

*Culinary Director: Yoann Therer*  
*Chef De Cuisine : Renato Rivero*