



JARVIS WINE DINNER

WELCOME BITE

MERLOT 2019

TOKYO VICE

Hand-Cut Japanese Wagyu Tartare, Polanco Caviar, Uni Aioli, Crispy Nori Taco

1ST COURSE

CHARDONNAY 2022

OCEAN MEMORY

Sweet lobster, layered with vibrant passionfruit and mineral sea greens.
Finished with airy bisque and shiso for a lingering, coastal elegance.

2ND COURSE

PETIT VERDOT 2018

SMOKE, FAT & FIRE

A fleeting kiss of flame on Wagyu filet, sliced tataki-style, roasted bone marrow at its peak. Warm garlic crostini, where smoke, fat, and fire melt into one indulgent moment.

3RD COURSE

CABERNET FRANC 2021

THE HERB GARDEN

Crusted lamb, 50-layer potato squash-cilantro emulsion, microgreens salad. A walk through the garden—aromatic herbs, tender lamb, and fresh green accents unfolding in every bite.

4TH COURSE

CABERNET 2019

EMBER & MOSS

Seared ribeye “filet” kissed with a coffee rub, accompanied by creamy wild mushroom risotto. Black garlic aioli adds shadowed umami, and a vibrant spinach emulsion paints a verdant forest on the plate—smoky and earthy.

DESSERT

CABERNET RESERVE 2014

CHOCOLATE LANDSCAPE

Discover a journey through chocolate: begin with the earthy crumble of chocolate soil, move to the soft, comforting heart of chocolate cake, melt into the luxurious ganache, and finish with the crisp tuile—textures and flavors dancing together like a landscape of cocoa.