



HOSTS CHEF JET TILA

Collaboration Dinner

May 17th, 2017

\$90 Per Person

\$35 additional for Beverage Pairing

For Reservations: 818.285.8184

Info@TheBellwetherLA.com



SICHUAN STYLE RAW SNAPPER
HOT AROMATIC OIL, AVOCADO, GRAPEFRUIT
CHARDONNAY, MARIE-PIERRE MANCIAT "CRÉMANT DE
BOURGOGNE" NV BURGUNDY, FRANCE

KOREAN MANDU
KIMCHI & PORK FILLING
AVERY BREWING WHITE RASCAL BOULDER, COLORADO

CHILI PAN MEE
WHEAT NOODLES, BRAISED SPICY BEEF, PEANUT,
ANCHOVY, SLOW COOKED EGG
GRENACHE BLANC, VIOGNIER, ROUSSANNE, MARSANNE
TABLAS CREEK "PATELIN DE TABLAS BLANC" 2015
PASO ROBLES, CALIFORNIA

RED BRAISED PORK BELLY
PRESERVED MUSTARD GREENS, GARLIC SCHMALTZ
FRIED RICE
MUSCADET, DOMAINE DES QUATRE ROUTES 2015
MAISON SUR SÈVRE, FRANCE

COCONUT PANNA COTTA, THAI BLACK RICE
PUDDING
FROM HERE TO ETERNITY
HOUSE INFUSED MANGO RUM, PINEAPPLE,
LIME, SIMPLE

