



21ST WORLD GOURMET SUMMIT

GIN & FERMENTATION

13TH APRIL, 2017

Join us for a one night only experiential dinner crafted by Chef Petrina Loh of Morsels, in conjunction with Paper Lantern Distillery, Proof & Co and Gain Brands Premium Gins. Chef Petrina combines her love for lacto-fermentation, artisanal gins and flavor, bringing together a night of adventure.

GIN PAIRING DINNER MENU

SNACKS

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TUNA 'PASTRAMI'

tonnato | kimchee | crostone

Kimchee PAPER LANTERN GIN

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HUNGARIAN MANGALICAN SHAVED PORK

kale salad | fermented blood orange salsa | trinity basil kosho

Blood Orange Shrub BROOKLYN GIN

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HOMEMADE BURNT YOGURT GNOCCHI

whye dashi | mushroom of sorts | fermented garlic chives

Yogurt infused ST. GEORGE TERROIR GIN Fizz

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GRILLED SNAKE RIVER FARM AMERICAN WAGYU FLAT IRON

fermented romanesco | confit sunchoke | scallion veloute

Camomile SILENT POOL GIN & Tonic

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LICHU DARK CHOCOLATE GANACHE

moroccan mint white chocolate mousse | fermented grapefruit marmalade | citrus powder

Chocolate washed SKIN GIN

6PM - 8PM FIRST SEATING: \$148++

830PM SECOND SEATING: \$168++

Tickets Purchase only through CHOPE, limited availability.

*menu and pricing subjected to change at restaurant's discretion

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