

Sake Dinner Extravaganza

Presented by Splash Bistro
Crowne Plaza Redondo Beach & Marina Hotel

A Four-Course Dinner prepared by Chef Gary Howard, and Sake expert, Yoshi Murakami

Friday, June 8, 2012 at 7 p.m.

Four Course Sake Pairing Menu



◆ ◆ Appetizer Salad Teaser ◆ ◆

Grilled California eggplant, roasted yellow and red bell peppers thinly sliced and tossed with chopped fresh parsley, shallots, garlic and extra virgin olive oil, Atlantic smoked salmon rosette, fresh frieze salad tossed in citrus vinaigrette dressing.

◆ ◆ Sake Pairing ◆ ◆

“Ikaze Junmai Daiginjo”

Mild aroma infused with this full-bodied Junmai Daiginjo made with earthy Omachi rice.



◆ ◆ Orecchiette Al Limoncello ◆ ◆

Little ear-shaped pasta tossed in a light cream sauce with lemon zest, pinenuts, julienne carrots and zucchini, splashed with Sicilian Limoncello Liquor for a Mediterranean aroma

◆ ◆ Sake Pairing ◆ ◆

“Rikishi” (Honjozo)

Aromas of orange peel and yuzu lead up to a bright, crisp and clean presence.



◆ ◆ Wild Boar Tenderloin Medallions ◆ ◆

Sliced tenderloin medallions of California Wild Boar, oven baked in a wild vegetable root and cabernet wine reduction, served with wild rice medley and ratatouille, for a perfect and delicate taste of the “Wild”

◆ ◆ Sake Pairing ◆ ◆

“Tenpouichi” (Tokubetsu Junmai)

Satin texture allows all the flavors to blossom and evolve on the palate. Notes of pineapple, starfruit and golden apple weave their way around your front and mid-palate and give this sake a seemingly endless finish.



◆ ◆ Pan Dolce alla “Diavola” ◆ ◆

Chef Gary's hand picked breakfast breads come together in this home made pan dulce individually baked AND spiced up to “Devil's attitude” Served warm with a nutty Bourbon sauce.

◆ ◆ Sake Pairing ◆ ◆

“Orizake” (Nigori)

A nose of creamy, bartlett pear leads to flavors of marshmallow, Asian pear and papaya.

Reserve by: June 1

Splash Bistro
Crowne Plaza Redondo
Beach & Marina Hotel

Call: 310 318-7791
300 North Harbor Dr.
Redondo Beach,
CA 90277
www.cpsplash.com

Guest Room Package - Sake Dinners for 2

✦ Sake Dinner \$99.00 per person (\$126. inclusive of 18% service charge & current tax)
or make it a Special Evening for \$248. per couple *
(\$307. includes Dinner for 2, continental breakfast and self parking, all taxes & service)



Crowne Plaza Redondo Beach & Marina Hotel

