

# THE RISE

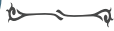
Collaboration - Chef Dan Leung X The Matt in the Hat  
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## 5 Course Prix Fixe Asian Fusion Dinner



Pile of Pearls by The Matt in the Hat

oyster tempura, unagi tare pearls, wasabi mayo pearls, sriracha mayo pearls  
wine pairing: 2018 santé , corcelettes estate, keremeos, bc



Great Ball of Fire, by The Matt in the Hat

coconut and garlic rice filled tuna, avocado mousse, flaming whiskey glaze poured tableside  
wine pairing: sauvignon blanc/semillon, covert farms, oliver, bc



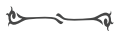
Business as Yuzu-al, by Chef Dan Leung

snake river wagyu flat iron steak, yuzu kosho, scallop rice rolls, ponzu butter emulsion  
wine pairing: dolcetto, moon curser, osoyoos, bc



Barack O'Lamb-a, by Chef Dan Leung

matcha smoked free-range rack of lamb with miso eggplant purée, toasted hazelnuts,  
pickled cucumber, grilled mochi, blueberry tare  
wine pairing: dsv 2014 syrah malbec, orofino, cawston, bc



Goldilocks' Indulgence, by The Matt in the Hat

white chocolate sake kasu champorado, passion fruit sorbet,  
caramelized white chocolate  
wine pairing: 2015 late harvest merlot, paradise ranch, penticton, bc



Mealshare - We'll provide simple, healthy meals to youth in need