



A Course on Love(s)

Tasting Menu Prototype

EROS

"Lightning" Hot Honey. Salmon Belly. Rainbow Chard. Avocado. Seto Furikake. 170°F Egg. Boomsauce.
Pairing: 2011 Loxarel MM, Gran Reserva.

What daily habits have aided you in your success? How do you approach self-improvement?

STORGE

Chinese Sausage. Lychee. Red Onion. Coconut Cream. Peanuts. Fresh Herbs.
Pairing: 2018 Robert Weil Riesling Trocken.

What did you most appreciate about your childhood? If you could change one thing, what might it be?

PHILAUTIA

Soul Soup | The RSD ("Reverse Soup Dumpling")

How might your conception of love have changed as you have aged?

PRAGMA

Braised Short Ribs. Wild Mushrooms (Trumpets, Oysters, Maitake). Scallion Pancakes. Sticky Rice.
Pairing: 2012 Ravenswood, Rancho Salina Vineyards Red Blend, Sonoma Valley

How have you prioritized your family/personal needs as your career developed, and what challenges have you faced (and hopefully overcome)?

PHILIA

"Peas in a Pod" | Roasted Romanesco, Purple, and Gold Cauliflower. Smuggled Sichuan Pepper.

What makes you feel most connected to others? National identity, beliefs, interests, personalities, mindsets?

AGAPE

Ube Ice Cream. Peanut-White Sesame Brittle. Matcha Mochi.

How might you approach the idea of a "legacy"?