

FYR MEETS FASHION: DINNER MENU

First

MAHI MAHI CEVICHE

SERVED CHILLED IN A HALF COCONUT WITH
AGUA DE COCO TIGER MILK, SALMON ROE, MANGO, HABANERO CHILE,
LEMONGRASS OIL, CILANTRO

Second

DOUBLE COOKED PORK BELLY

PRAWN BISQUE, BLACK-EYED PEAS AND CHORIZO RAGOUT,
PICKLED RADISHES, RED SORREL

Third

GRILLED WAGYU PICANHA

CARAMELIZED PLANTAIN GUANCIALE PUREE, TAMARIND PASILLA GLAZE,
COCONUT OIL, BANANA LEAF

Fourth

PINEAPPLE TARTE TATIN

PINA COLADA - MALIBU ICE CREAM, TOASTED COCONUT TUILE,
DARK GINGER CARAMEL SAUCE

MENU CURATED BY EXECUTIVE CHEF OF RESTAURANTS, SEBASTIAN LA ROCCA
HILTON COLUMBUS DOWNTOWN

FYR MEETS FASHION: OPTIONAL WINE PAIRINGS

First

ALBERT BOXLER

PINOT BLANC {ALSACE, FR}

Second

MATIAS RICCITELI "KUNG FU"

MALBEC {VALLE DE UCO, AR}

Third

FINCA ADALGISA

MALBEC {MENDOZA, FR}

Fourth

ROYAL TOKAJI, LATE HARVEST

FURMINT, MUSCAT {TOKAJI, HU}