

The Mint Hosts Five Course Sake Wine Dinner

Written by Sarah Love

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EXTRA EXTRA!



THE MINT

The Mint Hosts Five Course Sake Wine Dinner

Menu crafted by Chef Johnny Chu, Hosted by Sommelier David Johnson

Who: Sake enthusiasts, fans of creative Japanese cuisine, and anyone looking to be educated about the tastes of sake.

What: There are a few things you may not know about sake, wine's lesser known sibling. Sake is made from rice, brewed like beer, drank like wine, and is equally as diverse as both.

Rice, the main ingredient in sake is not your typical table rice. In Japan, there are about 80 varieties of sake rice and each contributes unique flavors and characteristics to every bottle.

To help people understand and appreciate this eastern treat, The Mint in Old Town Scottsdale is teaching by example, offering a Five Course Sake Wine Dinner.

1st Course

Soup Gyoza: Steamed pork dumplings filled with broth set atop fresh ginger

Paired with

Chiyonosono "Sacred Power" Junmai Ginjo

2nd Course

Gingered Duck Salad: Shredded cabbage with basil and mint served on Prawn crisps

Paired with

Konteki "Pearls of Simplicity" Junmai Daiginjo

3rd Course

Spicy Garlic Shrimp: Served with a spicy pepper sauce topped with Asian Mint

Paired with

Kanbara "Bride of the Fox" Junmai Ginjo

4th Course

Sweet Ginger Cod: Top with fried onion, pineapple and white sesame

Paired with

Minato "Harbor" Tsuchizaki Futsuu-Shu

Dessert

Red Bean Rice pudding served with a sweet coconut sauce

Paired with

Tozai "Snow Maiden" Nigori Junmai

Tickets are \$65 per person, tax and gratuity not included. Since seats are limited, please call in advance to book your reservations. To make reservations please contact Mark Dow, Assistant General Manager at 480.283.3613 or the Sommelier David Johnson at 602.214.8076.

When: Wednesday November 16th, 2011 at 7:00PM

Where: The Mint

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Scottsdale, AZ 85251

480.947.6468

Mark Dow, Assistant General Manager: 480.283.3613; David Johnson, Sommelier: 602.214.8076

www.themintaz.com