

Presents



at



Enjoy Geisha's special 3 course menu
with 3 glasses of outstanding Italian wines
(described on the back of this menu)

APPETIZER

BLACK TRUFFLE TUNA SANDWICH

Diced blue fin tuna, black truffles, avocado and chives, topped with micro greens, served with spicy truffle vinaigrette

FIRST COURSE

MACKEREL TARTAR

Coriander, scallions, ginger, wasabi tobiko, wasabi citrus vinaigrette

MAIN COURSE

SALMON

Miso marinated Atlantic salmon with shiitake mushrooms,
grilled scallions, miso glaze

or

ROASTED CHICKEN

Korean bbq organic chicken, Thai basil fried rice, farm egg

\$59 per person - tax and tips not included
This exclusive promotion is valid from Jan.28th - Feb. 10th, 2010

Please, turn the page to see the wines selected to celebrate an authentic Italian wine feast!

33 East 61 Street New York, New York 10021 Tel: 212.813.1113

CHOOSE 3 GLASSES OF YOUR PREFERENCE, FROM
THE FOLLOWING OUTSTANDING ITALIAN WINES

PROSECCO N.V. by ZONIN

from Friuli Venezia Giulia

A fine, clear mousse with a very delicate perlage.

Very fruity and aromatic, with hints of wisteria flowers and Rennet apples.

Very well-balanced and appealing, with the extremely delicate almond note that is typical of Prosecco.

FOOD COMBINATIONS

An excellent aperitif, it can also be served throughout the meal, including dessert.

PINOT GRIGIO DELLE VENEZIE IGT 2008 by ZONIN

from Friuli Venezia Giulia

Delicately fruity bouquet, with outstanding finesse and marked hints of

almond blossom and peaches. Elegant, soft and well-structured fruit on the palate, with remarkable freshness

FOOD COMBINATIONS

Excellent as an aperitif, it also goes well with appetizers, poultry or seafood.

CASTELLO D'ALBOLA CHIANTI CLASSICO DOCG 2006

from Tuscany

Satisfyingly intense, fine and elegant, balanced and velvety, with light scents of violets. Harmoniously dry, with an outstanding equilibrium of body, structure and an elegant texture.

FOOD COMBINATIONS

A truly classy wine, this Chianti Classico accompanies in a stupendous way, main-courses, every type of roasted and braised preparation, grilled meats or fish.

Excellent also with pizza and dessert.



Presents



at



Enjoy Geisha's special bar menu
with 1 flight of 3 outstanding Italian wines
(described on the back of this menu)

FRIED OYSTERS

Sesame crusted bluepoint oysters,
sriracha sauce paired with Prosecco

plus

MACKEREL TARTAR

Coriander, scallions, ginger, wasabi tobiko,
wasabi citrus vinaigrette. Paired with Pinot Grigio

plus

BLACK TRUFFLE TUNA SANDWICH

Diced blue fin tuna, black truffles, avocado and chives,
topped with micro greens, served with spicy truffle vinaigrette.
Paired with Chianti Classico

\$25 per person - tax and tips not included
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SIPS AND TIPS OF 3 OUTSTANDING ITALIAN WINES

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