



## Matsuhisa-Rock

Matsuhisa Vail and Lemon Rock Sommelier Services have teamed up to curate the ultimate private dining experience. Matsuhisa prepares your food; Lemon Rock brings your wine, sets the stage, procures your food, puts the finishing touches on each dish in your kitchen, and services the party from start to finish.

Matsuhisa Vail has created three Family-Style Menus designed specifically for the Matsuhisa-Rock experience. To compliment Chef Nobu's incredible cuisine, Lemon Rock provides a Selection of Wines from our partner producers and in-house cellar. What's more, Lemon Rock can source special wine requests for your dinner or entire stay.

Whether you want to relax at home with your family, entertain a small gathering, or celebrate life in the Rockies with a few dozen of your closest friends, let us bring the Matsuhisa-Rock experience to you.

**Starting at \$285/person for groups of 6 ppl or more**

*(Includes Matsuhisa's Menu 100, select wines, all taxes and services)*

Contact [jason@lemonrockwines.com](mailto:jason@lemonrockwines.com) to book your next event!

### Additional Lemon Rock Offerings

#### Chef-to-Table Private Dining

By partnering with select restaurants in the Vail Valley, Lemon Rock has designed a suite of culinary experiences that bring food and wine to your terrace, dinner table or anywhere in between. Whether you choose to enjoy an incredible dinner from one of our featured restaurants or prefer an amazing après experience, your Private Sommelier will pair and procure your wines, pick up and prepare your dinner, provide seamless service, and cater your epicurean indulgence from start to finish.

#### Signature Sommelier Services

Whether you're hosting a dinner party, designing a bespoke wine program for your wedding, or would like to build and develop your personal wine cellar, Lemon Rock's Signature Services will enhance your beverage experience while making it easier to enjoy it. From sourcing and delivering your wine, to polishing the last glass after a private tasting, Lemon Rock is here for you.

#### Private Chef & Catering Experiences

Lemon Rock, along with our culinarian partners, has designed a suite of experiences that bring food and wine to your terrace, dinner table or anywhere in between. Whether you want your favorite foods prepared family-style with wines of choice, a gastronomic extravaganza featuring unique ingredients and wine pairings, or simply to enjoy an après of Champagne & Caviar, Lemon Rock will customize your menu, procure your wines, and cater your epicurean indulgence from start to finish.



## **Menu 100**

Edamame

Maldon Sea Salt

Shishito Peppers

Den Miso Sauce

Spicy Tuna with Crispy Rice

Nikiri Sauce

Nobu Lobster Tacos

Avocado Yuzu Puree, Charred Tomato Salsa

Alaskan Black Cod in Limestone Lettuce Cups

Crispy Phyllo and Den Miso

Bincho with Dried Miso

Truffle Vinaigrette

Yellowtail Jalapeno

Yuzu Soy, Garlic Puree and Cilantro

Spinach & Shrimp Salad

Baby Spinach, Grilled Shrimp, Crispy Phyllo, Dry Miso Vinaigrette, Parmesan

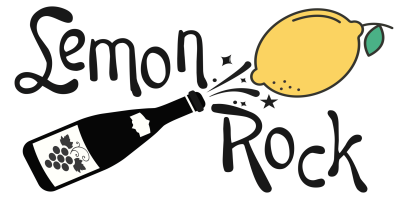
Beef Skewers

Anticucho and Teriyaki Sauce

Chef's Choice Rolls and Nigiri (5 pcs per person)

**\$285/person | Groups of 6 or More**

*(Includes Matsuhisa's \$100 Menu, select wines, all taxes and services)*



## Menu 125

Edamame

Maldon Sea Salt

Shishito Peppers

Den Miso Sauce

Spicy Tuna with Crispy Rice

Nikiri Sauce

King Crab Tacos & Lobster Tacos

Avocado Yuzu Puree, Charred Tomato Salsa

Alaskan Black Cod in Limestone Lettuce Cups

Crispy Phyllo and Den Miso

Bincho with Dried Miso

Truffle Vinaigrette

Yellowtail Jalapeno

Yuzu Soy, Garlic Puree and Cilantro

Spinach & Shrimp Salad

Baby Spinach, Grilled Shrimp, Crispy Phyllo, Dry Miso Vinaigrette, Parmesan

Beef Skewers & Salmon Skewers

Anticucho and Teriyaki Sauce

Chef's Choice Rolls and Nigiri (**8 pcs** per person)

**\$320/person | Groups of 6 or More**

*(Includes Matsuhisa's \$125 Menu, select wines, all taxes and services)*



### Menu 150

Edamame

Maldon Sea Salt

Shishito Peppers

Den Miso Sauce

Spicy Tuna with Crispy Rice

Nikiri Sauce

King Crab Tacos & Lobster Tacos

Avocado Yuzu Puree, Charred Tomato Salsa

Alaskan Black Cod in Limestone Lettuce Cups

Crispy Phyllo and Den Miso

Bincho with Dried Miso

Truffle Vinaigrette

Yellowtail Jalapeno

Yuzu Soy, Garlic Puree and Cilantro

Scallop Tiradito

Rocoto Chili, Soy Salt, Yuzu

Spinach & Shrimp Salad

Baby Spinach, Grilled Shrimp, Crispy Phyllo, Dry Miso Vinaigrette, Parmesan

Colorado Lamb Chops & Beef Skewers

Anticucho and Teriyaki Sauce

Chefs Choice Rolls and Nigiri (**8 pcs** per person)

**\$375/person | Groups of 6 or More**

*(Includes Matsuhisa's \$150 Menu, select wines, all taxes and services)*



## Add-on Options

### Tuna, Salmon or Yellowtail Miso Chips

Crispy Lotus Root, Spicy Miso, White Sesame

\$6 per piece

### Cauliflower Jalapeno

\$12

### Mixed Seafood Ceviche

\$22 (4 pcs)

### Lobster Ceviche

\$65 (4 pieces)

### Rock Shrimp Creamy Spicy

Shiitake Mushrooms and Yuzu

\$25

### King Crab Tempura

Sweet Ponzu, Fresno Chili, Jalapeno, Red Onion and Cilantro

\$55

### Miyazaki Beef Tataki (2oz)

Tosazu, Negi, Shaved Garlic

\$80



# Wine Offerings

*(Pick 1 bottle for every 2 guests in your party)*

## **Champagne**

Gaston Chiquet "*Tradition*" 1er Cru, Grower Champagne, Brut, NV

Moutard "*Rosé de Cuvaison*" Brut, Grower Champagne, France, NV

## **Crisp Whites**

Joulin "*Fusion*" Sancerre, France, 2021

## **Rosé**

Shovel Blanc, Willamette Valley, Oregon, 2022

## **Chardonnay**

Bichot, White Burgundy, France 2021

Granville "*Basalt*" Willamette Valley, Oregon 2021

## **Pinot Noir**

Broadley "*Claudia's Choice*" Willamette Valley, 2019

Carlton Hill "*Tournament Reserve*" Willamette Valley, 2017

Carlton Hill "*Estate*" Willamette Valley, 2011

EIEIO "*Saffron Fields*" Willamette Valley, 2015

Granville "*Holstein Vineyard*" Dundee Hills, Willamette Valley, 2019

Martin Woods "*Bednarik Vineyard*" Willamette Vineyard, 2018

## **Full-Bodied Red Varietals & Blends**

Nebbiolo: Mauro Molino, Barolo, Italy, 2018

Syrah: Force Majeure Estate "*Parabellum-Coulée*" Syrah-Blend, Red Mountain, WA, 2017

Rhône Blend: Force Majeure Estate "*Paravada*" Red Mountain, WA, 2017

Cabernet Sauvignon: Krutz "*Reserve*" Napa Valley, 2018

Bordeaux: Château Phélan Ségur, Saint Estèphe, France, 2015