

Chinese Banquet

TUESDAY DECEMBER 23rd

A CLASSIC JEWISH CHRISTMAS CELEBRATION WITH
CHEFS BRIAN ROBINSON, ERIK BRUNER-YANG AND TIM MA

DINNER

FAMILY STYLE

45 PER PERSON + 20 WINE PAIRINGS

BEEF "SPARE" RIBS

Chinese 5 spice, Slivovitz Plum Glaze, Scallion

SMASHED CUCUMBERS

Chili Paste, Black Vinegar, Dill

Purple Plum Mai Tai

ERIK'S EGG FLOWER SOUP

Served with Scallion Pancakes and Delicious Sides

Chateau de L'aulee, Cremant de Loire Brut, France NV

TIM'S KUNG PAO PASTRAMI

Hot and Spicy

STEAMED RICE AND CHINESE BROCOLI

Domaine Chignard, Fleurie, "Les Moriers" Cru Beaujolais France, 2012

GINGER CHEESECAKE

Almond Cookie Crust and Lychee Preserves

Eden Ice Cider, "Honeycrisp", Vermont

PARTNERS

Special Thanks to Our Friends Who Joined us Tonight

ERIK BRUNER-YANG

Erik Bruner-Yang is one of DC's most exciting young chefs. He opened Toki Underground in 2011 which has received national acclaim for its creative menu featuring hybrid Taiwanese style ramen, authentic Taiwanese dumplings, and Asian-themed cocktails. Bruner-Yang is expanding his H Street footprint with Maketto, a communal marketplace and lifestyle brand combining retail, restaurant and café opening in 2015.

@erikbruneryang

TIM MA

Tim Ma is the culinary mastermind popular Northern Virginia-based restaurants Maple Ave Restaurant and Water & Wall. Chef Tim Ma continues to receive critical acclaim for his edgy culinary style infusing French cuisine with edgy Asian and Southern accents. Ma has ambitious plans to open additional restaurants in the DC area in the near future, including a sandwich shop in Vienna called Chase the Submarine in 2015.

@cheftimma

MAKE RESERVATIONS ONLINE AT DGSDELICATESSEN.COM

CHEF BRIAN ROBINSON • GM & BEVERAGE DIRECTOR BRIAN ZIPIN

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of food borne illness, especially if you have certain medical conditions.