

Chinese Xmas

December 23rd, 2015

DINNER

**50 PER PERSON
+25 WINE PAIRINGS**

PUPU PLATTER

Vegetable Gyoza, Scallion Bread & Winter Green Salad
By Erik Bruner Yang, Toki Underground & Maketto

KAIFENG NOODLES

Hand Cut Rye Noodles, Red Braised Oxtail & DGS Pickles
By Ruben Garcia, Minibar & ThinkFoodGroup

“PEKING” DUCK

Pastrami Spiced Breast, Braised Leg & Crispy Skin
Served with Honeycomb Grocer Hoisin and Traditional Garnishes
By Brian Robinson, DGS Delicatessen & Specialty Bar

ALMOND LAYER CAKE

5 Spice Poached Pears
By Tiffany MacIsaac, Buttercream Bakeshop

MAKE RESERVATIONS ONLINE AT DGSDELICATESSEN.COM!