

Press Release
For Immediate Release

California Dreamin' at WHISK Exclusive Wine Dinner with Napa Valley's Robert Mondavi Winery Chef Jeff Mosher

31 Oct 2017, Hong Kong: Exclusively on one evening this autumn, WHISK proudly welcomes much accomplished culinary talent from the sunny state of California, Chef Jeff Mosher of Robert Mondavi Winery, for a down-to-earth wine dinner showcasing 5 fresh and exciting ingredient-driven dishes along with a spectacular line-up of 6 wines from one of the most influential vineyards in the New World.

The **5-course menu** reads like an ode to the "Harvests of Joy" – an autobiography of the winery Founder in which Robert Mondavi describes his love for wine, food, and sharing 'the good life' with others – and exudes lightness of the American wine region surrounding Mayacamas Mountains and the picturesque To Kalon Vineyard.

Paired in reverse by Chef Jeff Mosher, as in designed and fine-tuned upon tasting the wine, dishes such as Slow Cooked Pork Belly with Mushroom and Butternut Squash Risotto bring out the best of the tasting notes from the **pre-selected vintages**, which for this occasion spread across more than 2 decades and include beautifully complex 1992 Cabernet Sauvignon Reserve as well as refreshingly crisp yet incredibly silky on the palate 2013 Oakville Fumé Blanc – a wine that earned 91 points each from *Wine Enthusiast* and *Wine Spectator*.

Carefully composed culinary showcase for the evening featuring gently Braised Beef Short Rib with Confit Garlic Potato Puree, Basil Pesto, Crispy Shallots, Tuscan Kale and Bordelaise is paired like a perfect symphony with 2012 Robert Mondavi Winery Napa Valley Cabernet Sauvignon Reserve where the toasted pine nuts in the pesto add to the umami character of the dish and fresh basil lends a herbaceous note. "The lemon in the pesto helps to create a balance with the acidity and tannins in the wine. These two things together let the fruit characteristics shine alongside the basil flavour, creating a delicious and unique match," reveals Chef Mosher who bases his pairings on years of experience and never-ending culinary experiments.

The five-course wine dinner inclusive of 6 glasses of wine will be hosted at WHISK on **November 14th**, from 7pm till 10pm, at **HK\$890** per person (subject to 10% service charge).

WHISK, 5/F, The Mira Hong Kong, 118 Nathan Road, Tsim Sha Tsui, Kowloon
Booking Enquiries: 2315 5999 or dining@themirahotel.com and online www.themirahotel.com

Robert Mondavi Winery Wine Dinner Menu by Chef Jeff Mosher

AMUSE BOUCHE

Gougères "BLT", Wild Mushroom Toast with Salt Cured Egg Yolk

2013 Robert Mondavi Winery Napa Valley Fume Blanc

Seared Scallops

Shaved Vegetable Salad, Avocado Puree, Black Sesame Vinaigrette

2013 Robert Mondavi Winery Napa Valley Chardonnay

Salmon with Caponata

Eggplant, Cherry Tomatoes, Capers, Celery, Pine Nuts, Red Wine Vinegar

2012 Robert Mondavi Winery Napa Valley Pinot Noir

Slow Cooked Pork Belly

Mushroom & Butternut Squash Risotto, Brussels Sprouts

1992 Robert Mondavi Winery Napa Valley Cabernet Sauvignon Reserve

Braised Beef Short Rib

Confit Garlic Potato Puree, Basil Pesto, Crispy Shallots, Tuscan Kale, Bordelaise

2012 Robert Mondavi Winery Napa Valley Cabernet Sauvignon Reserve

Red Wine Poached Seckel Pear

Toasted Merengue, Butterscotch Pudding, Bacon Graham Crumble, Sage

2001 Robert Mondavi Winery Napa Valley Sauvignon Blanc Botrytis

About Chef Jeff Mosher

Jeff Mosher enjoyed cooking ever since he can remember, as a boy cooking with his father he was given the choice to cook or do the dishes. It was an easy choice. He graduated from Oberlin College where he always ended up around food, helping to run the co-op food program and working in restaurants in the evenings. During that time he spent an influential semester studying — and eating — in Strasbourg, France.

Shortly after graduation, Mosher moved to San Francisco in 1997 and began working at the E & O Trading Company, Clouds, Campton Place, cooking contemporary French cuisine under Chefs Laurent Manrique and Daniel Humm. In 2004, he moved to Napa to become Sous-Chef at Copia's Julia's Kitchen, working with Chef Victor Scargle. He became Winery Chef at Robert Mondavi Winery in January 2009, symbol of a dream come true.

Napa Valley's abundance is in harmony with Mosher's philosophy: "Cooking, to me, is about obtaining the highest quality local and sustainably grown ingredients harvested at the peak of freshness and manipulating them in exciting new ways in accordance with classical techniques." He says "I'm constantly thinking about new dishes and flavor combinations. I just can't help it!"

About Robert Mondavi Winery

Robert Mondavi Winery, established in 1966, is a shining symbol of California's Napa Valley. The mission of Robert Mondavi Winery is to create Napa Valley wines that would stand in the company of the world's finest. For more than four decades, Robert Mondavi Winery has led California's wine industry – and much of the world – with innovations in winemaking and wine growing, as well as educational and cultural outreach. Today, Robert Mondavi wines are exported to over 70 countries worldwide.

www.robertmondaviwinery.com

About WHISK

WHISK is an ingredient focused, contemporary Western restaurant in the heart of Tsim Sha Tsui offering simple, exciting and fresh, seasonal cuisine revolving around quality meats, fish and eclectic wines awarded with "Award of Excellence 2015-7" by *Wine Spectator*. The menus rotate with seasons and are served in a modern setting and relaxed atmosphere of the main restaurant and private dining rooms. Located at the fifth floor of The Mira Hong Kong, WHISK transitions to Vibes - a spacious open-air lounge hidden in the green courtyard - which serves as al fresco setting for WHISK's lauded Sunday Champagne Brunch. The latest addition to the restaurant is its convivial wine lounge, decanter at WHISK, where a choice of 18 wines by the glass is offered along with creative small bites for big appetites from WHISK's Kitchen.

About The Mira Hong Kong

The Mira Hong Kong is a smoke-free, designer hotel with 492 boldly accented guest rooms, including a collection of 56 suites and specialty suites. Overlooking the lush Kowloon Park and centrally located in Tsimshatsui, the heart of Hong Kong's commercial, shopping, dining and entertainment district, the hotel easily connects guests to all parts of the vibrant metropolis being a short walk from MTR stations and the Star Ferry. The Mira Hong Kong is a member of Design Hotels™.

www.themirahotel.com



Chef Jeff Mosher is famous for using locally sourced ingredients many of which come from the estate gardens



Located in the serene Napa Valley in California, the stellar estate offers tours, tastings, culinary and art programs



An expert in reverse wine pairing Winery Chef Jeff Mosher allows each ingredient to shine in harmony with California's most acclaimed wines



A sample of down-to-earth cuisine by Chef Jeff Mosher brings delicious gourmet experience inspired with bountiful seasonal ingredients [not a part of the menu]



Private dining room at WHISK is a perfect setting for group dining gatherings and special occasions



Designer interiors of WHISK overlooking greenery of al fresco lounge Vibes are a setting for refined culinary experiences in laid-back atmosphere

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Hi-res images available for download at: http://bit.ly/RMW_WHISK_PressPack

For media enquiries or additional images, please contact:

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