



MENU TASTING

PRIX FIXE DINNER: 89.00 PER PERSON • WITH WINE PAIRINGS: 134.00 PER PERSON

AVAILABLE FOR THE ENTIRE TABLE ONLY



“SOUP AND SANDWICH”

Chilled Tomato Soup, Grilled Foie Gras, Kalua Pig, Mozzarella Cheese Sandwich

Louis Roederer, “Brut Premier”, Champagne, France, Non-Vintage

KEAHOLE LOBSTER AND SHRIMP LASAGNA

Garlic Tomato Sauce

Albariño, Palacio de Fefiñanes, Rias Baixas, Spain, 2016



GINGER CRUSTED ONAGA, LONG TAIL RED SNAPPER

Miso Sesame Vinaigrette, Mushroom, Nozawa Corn

Riesling, Gunderloch, “Alan Wong’s”, Rheinbessen, Germany, 2013



TWICE COOKED SHORT RIB, SOY BRAISED AND GRILLED “KALBI” STYLE

Gingered Short Rib Croquette, Kochu Jang Sauce

Gamay Noir, Maison L’Envoye, “Alan Wong’s”, Morgon, France, 2014



WAIALUA CHOCOLATE “CRUNCH BARS”

Milk Chocolate Macadamia Nut Crunch, Bittersweet Chocolate Mousse

Brachetto d’Acqui, Giacomo Bologna, “Braida”, Italy, 2016