

RESTAURANT WEEK HAWAII
NOVEMBER 14 - 20, 2016
SPECIAL 4-COURSE PRIX FIXE MENU



Restaurant Week increases awareness and support for the Culinary Institute of the Pacific, Hawaii's first advanced culinary campus. Alan Wong's Honolulu invites our guests to join us as we support the next generation of culinarians.

First Course
"BLT"

**Maui Kula Romaine Lettuce Soup, Crispy Prosciutto,
Hawaii Island Goat Dairy Cheese "Crouton"
Raventos I Blanc, Brut, Penedés, Spain, 2014**

Second Course
"Cioppino" in a Bag

**North Shore Farms Tilapia, Shrimp, Clams
Triennes Rose, Provence, France, 2015**

Third Course
"Spicy Beef Curry"

**New York Strip Medallion, Cardomom Butter, Coconut "Snow"
Witching Stick, "Alan Wong's", Pinot Noir, Anderson Valley, California, NV**

Dessert Course

**Wailea Meyer Lemon Tart
Moscato D'Asti, Rinaldi, "Bug Juice", Piedmont, Italy, 2015**

*\$65 per person/\$95 per person with wine pairings.
Our a la carte menu will also be served this evening.

*Reservations: (808) 949-2526
1857 S. King St., 3rd Floor
www.alanwongs.com*