



## RESTAURANT WEEK 2015

*NOVEMBER 16 – 22, 2015*

### THREE COURSE PRIX FIXE MENU

First Course Choice of:

**LEMONGRASS CURRIED NI'HAU LAMB RANGOON**

Nalo Greens, Sweet and Spicy Kaffir Lime Dressing,  
Thai Basil Gremolata

or

**WINE POACHED D'ANJOU PEAR, WAIPOLI GREENS**

Hawaii Island Goat Dairy Cheese, Toasted Honey Almonds, Lemon-Thyme Vinaigrette

*Gunderloch, "Alan Wong's", Riesling, Rheinhessen, Germany, 2013*

Second Course Choice of:

**SEARED MAHI MAHI, ROMESCO SAUCE**

Fingerling Potatoes, Hamakua Garlic Mushrooms

*Albarino, Palacio de Fefinanes, Rias Baixas, Spain, 2014*

or

**10 HOUR BRAISED PORK BELLY, MISO GLAZE**

Pickled Baby Bok Choy, Lotus Root

*Maison L'Envoy, "Alan Wong's", Gamay Noir, Morgon, Beaujolais, France, 2011*

Dessert

**ASSORTED PROFITEROLES**

Green Tea, Maple Bacon, Black Sesame

*"Coffee Rum Punch"*

\$45 Per Person / \$70 Per Person with Beverage Pairings

*A la carte menu will also be served*

Reservations: (808) 945-6573

Macy's – Ala Moana, Third Floor, Honolulu, HI 96814