



**The Communal Table**  
**Tuesday, May 26, 2015**  
**6 p.m.**

*Wine Director Mark Shishido is inviting an exclusive group of (7) to take a deeper look into food and beverage pairings. Through a series of small bites, or what Alan Wong's Honolulu refers to as "Toppers", this communal table will delve behind the scenes, or in this case behind the bar to learn more about the relationship between these sweet and savory bites and their alcoholic companions. The "Communal Table" at Alan Wong's Honolulu will be held on the last Tuesday of every month at 6 p.m. Guests may reserve all (7) seats as a group, or use this as an opportunity to meet new people that share their interest in food and beverage.*

**Pupus**

**Ni'i'hau Eland "Jerky"**

**North Shore Aqua Farm "Smoked Fish"**

*Big Island Brewhaus, Looking Glass Wheat*

**Ni'i'hau Eland Tartare**

*Barolo, Fantino, "Vigna dei Dardi", Piedmont, Italy, 2001 Nebbiolo*

**Ron Weidenbach's North Shore Aquafarm Tilapia Meuniere**

*Bourgogne Aligote, Domaine Roulot, France, 2007*

**Maui Nui Venison Axis Deer**

*Sea Asparagus Sesame Chimichuri, Venison Sausage, White Bean Puree  
Favia, "Rompecabezas", Amador County, California, 2007 Grenache/Syrah/Mourvedre*

**Spiced Ni'i'hau Lamb Olives Capers**

*Chateau Musar, Blanc, Bekaa Valley, Lebanon, 1999 Obaideh / Merwah*

**Butterscotch Pudding Squash Cake**

*Bourbon Whiskey Duo*

\$100 per person (not including tax and gratuity)

Reservations: 808-949-2526

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*Taste Hawai'i*