



RESTAURANT WEEK 2015

NOVEMBER 16 – 22, 2015

FOUR COURSE PRIX FIXE MENU

SEAFOOD SOMEN SALAD

Ko Choo Jang Asian Pear

Raventos I Blanc, "De Nit", Rosé, Penedés, Spain, 2012

NORTH SHORE AQUAFARMS FARM RAISED TILAPIA

Spicy "Tikki" Sauce, Otsuji Farm Kale, Fingerling Potatoes

Rudolph Furst, Muller Thurgau, Franken, Germany, 2013

MAUI CATTLE COMPANY NEW YORK STEAK

Shiitake Mushroom Black Bean Relish

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

COCONUT PANNA COTTA

Passion Fruit Sherbet, Caramel Popcorn, Chocolate Sable

Kracher, "Austrian Cuvee", Burgenland, Austria, 2011

\$65 Per Person / \$90 Per Person with Beverage Pairings

A la carte menu will also be served

Reservations: 808-949-2526

1857 S. King St., Third Floor

www.alanwongs.com