



**The Girls Take Over the Kitchen - A Next Generation Dinner**

**Wednesday, July 1, 2015**

**Kualoa Shrimp and Makaha Mango**

*By Chef de Partie Jenievalyn Alcaraz*

**“French Onion Soup”**

*By Chef de Partie Keira Baker*

**House Made Italian Sausage**

*By Chef de Partie Melanie Inouye*

**Maultasche (German Gyoza)**

*By Chef de Partie Melanie Maier*

**Keahole Butter Poached Lobster and Nozawa Corn Sope**

*By Chef de Cuisine Miya Nishimura*

**“Sinigan”**

Crispy Pan Seared Onaga, Tamarind, Shishito Peppers

*By Chef de Partie Camille Cadiz*

**“Pork Katsudon”**

Pork Tenderloin Roulade, Peterson Farms Egg

*By Sous Chef Kelly Kawachi*

**Beef “Pinakbet”**

Kabocha, Long Beans

*By Chef de Partie Donna Famisan*

**Strawberry Semifreddo**

*By Pastry Chef de Partie Tiffani Ann Leonardo*

**Tahitian Lime “Pie”**

*By Pastry Chef de Partie Tracy Paulson*

\$85 per person or \$125 with wine pairings

\*Our a la carte menu will also be available.

Reservations: 808-949-2526

Alan Wong's Honolulu

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