



MENU TASTING

PRIX FIXE DINNER: 95.00 PER PERSON • WITH WINE PAIRINGS: 145.00 PER PERSON

AVAILABLE FOR THE ENTIRE TABLE ONLY



“SOUP AND SANDWICH”

Chilled Tomato Soup, Grilled Foie Gras, Kalua Pig, Mozzarella Cheese Sandwich

Mousse Fils, "Blanc de Noirs", Reserve, Brut, NV

KEAHOLE LOBSTER AND SHRIMP LASAGNA

Lobster Tomato Sauce

Albariño, Bodega de Fefiñanes, Rías Baixas, Spain, 2017



GINGER CRUSTED ONAGA, LONG TAIL RED SNAPPER

Miso Sesame Vinaigrette, Mushroom, Kahuku Corn

Riesling, Robert Weil, Kabinett, Rheingau, Germany, 2017



TWICE COOKED SHORT RIB, SOY BRAISED AND GRILLED “KALBI” STYLE

Gingered Shrimp, Kochu Jang Sauce

Gamay Noir, “Alan Wong’s”, Fleurie, “Chateau Vivier”, Beaujolais, France, 2015



WAIALUA CHOCOLATE “CRUNCH BARS”

Milk Chocolate Macadamia Nut Crunch, Bittersweet Chocolate Mousse

Porto, Taylor Fladgate, “Late Bottle Vintage”, Portugal, 2012