



## 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

*Veuve Fourny et Fils, “Alan Wong’s” Blanc de Blancs, Premier Cru, Brut, NV, France*

### **KEAHOLE LOBSTER AND SHRIMP LASAGNA**

Garlic Tomato Sauce

*Albariño, Palacio de Fefiñanes, Rias Baixas, Spain, 2017*

### **GINGER CRUSTED ONAGA, LONG TAIL RED SNAPPER**

Miso Sesame Vinaigrette, Mushroom, Nozawa Corn

*Riesling, Gunderloch, “Alan Wong’s”, Rheinbessen, Germany, 2013*

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

Gingered Shrimp, Kochu Jang Sauce

*Gamay Noir, Domaine Dupeuble, Beaujolais, France, 2017*

### **WAIALUA CHOCOLATE “CRUNCH BARS”**

Milk Chocolate Macadamia Nut Crunch, Bittersweet Chocolate Mousse

*Taylor Fladgate, “Late Bottle Vintage”, Port, Portugal, 2012*