



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 Short Rib Croquette, Kochu Jang Sauce

Gamay Noir, Fleurie, Jean Foillard, Beaujolais, France, 2015



WAIALUA CHOCOLATE "CRUNCH BARS"

Milk Chocolate Macadamia Nut Crunch, Bittersweet Chocolate Mousse

Taylor Fladgate, "Late Bottled Vintage", Port, Portugal, 2012