



## MENU TASTING

PRIX FIXE DINNER: 89.00 PER PERSON • WITH WINE PAIRINGS: 134.00 PER PERSON

AVAILABLE FOR THE ENTIRE TABLE ONLY

### "SOUP AND SANDWICH"

Chilled Tomato Soup

Grilled Foie Gras, Kalua Pig, Mozzarella Cheese Sandwich  
*Marc Hebrart, "Reverve", Brut, Champagne, France, Non-Vintage*

### KEAHOLE LOBSTER AND SHRIMP LASAGNA

Garlic Tomato Sauce

*Albariño, Palacio de Fefñanes, Rias Baixas, Spain, 2016*

### GINGER CRUSTED ONAGA, LONG TAIL RED SNAPPER

Miso Sesame Vinaigrette, Mushroom, Corn

*Riesling, Gunderloch, "Alan Wong's", Rheinhessen, Germany, 2013*

### TWICE COOKED SHORT RIB, SOY BRAISED AND GRILLED "KALBI" STYLE

Gingered Short Rib Croquette, Kochu Jang Sauce

*Gamay Noir, Maison L'Envoye, "Alan Wong's", Morgon, France, 2014*

### WAIALUA CHOCOLATE "CRUNCH BARS"

Milk Chocolate Macadamia Nut Crunch, Bittersweet Chocolate Mousse

*Porto, Taylor Fladgate, "Late Bottle Vintage", Portugal, 2012*