



MENU TASTING

PRIX FIXE DINNER: 105.00 PER PERSON • WITH WINE PAIRINGS: 155.00 PER PERSON

AVAILABLE FOR THE ENTIRE TABLE ONLY

“SOUP AND SANDWICH”

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

Taittinger, "La Française", Brut, France, NV

KEAHOLE LOBSTER AND SHRIMP LASAGNA

Lobster Tomato Sauce

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

GINGER CRUSTED MONCHONG, SICKLE POMFRET

Miso Sesame Vinaigrette, Mushroom, Kahuku Corn

Riesling Kabinett, Dr. Loosen, "Blue Slate", Mosel, 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

Taylor Fladgate, "Late Bottled Vintage", Port, Portugal, 2014