



PRIX FIXE DINNER: 75.00 PER PERSON • WITH WINE PAIRINGS: 115.00 PER PERSON

FIRST COURSE CHOICE OF:

 **“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

 **KAWAMATA FARMS WHOLE TOMATO SALAD**

Cucumber, Li Hing Mui Ume Vinaigrette
Riesling Kabinett, “Jean Baptiste”, Gunderloch, Rheinhessen, Germany, 2018

OTSUJI FARMS ROMAINE KALUA PIG SALAD

Albariño, Pazo Barrantes, Rías Baixas, Spain, 2018

SHRIMP AND PORK HASH WON TONS

Dried Scallop Truffle Butter Nage, Parmesan Cheese
Chardonnay, Landmark, “Overlook”, Sonoma County, California, 2018

SECOND COURSE CHOICE OF:

GINGER CRUSTED FRESH CATCH OF THE DAY

Miso Sesame Vinaigrette, Mushroom, Kahuku Corn
Riesling Kabinett, “Jean Baptiste”, Gunderloch, Rheinhessen, Germany, 2018

MISO MARINATED BUTTERFISH

Pickled Ginger, Yuzu Kochu Jang Sauce
Riesling Kabinett, “Jean Baptiste”, Gunderloch, Rheinhessen, Germany, 2018

NEW ZEALAND KING SALMON OCHAZUKE RISOTTO

Ikura Tsukemono Relish, Bubu Arare, Green Tea
ASAO, “Alan Wong’s”, Junmai Daiginjo, Miyagi, Japan

SHRIMP, CLAMS & FISH IN SOUPE DE POISSON BROTH

Rose, Domaine de Marquilliani, Corsica, France, 2019

THIRD COURSE CHOICE OF:

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

Gingered Shrimp, Kochu Jang Sauce
Gamay Noir, Domaine Diochon, Moulin-a-Vent, Beaujolais, France, 2018

PORK TENDERLOIN MEDALLION

Balsamic Mango Sauce, Italian Parsley Frisee Salad,
Zinfandel, “Alan Wong’s”, Neyers, Borden Ranch, California, 2018

HARRIS RANCH PRIME NEW YORK STEAK 10 OZ

(\$10.00 Supplemental Charge)
Hamakua Mushroom Sauce
Cabernet Sauvignon, Tournesol, “Proprietor’s Blend”, Napa Valley, California, 2012

CHOICE OF DESSERT:

 **“THE COCONUT”**

(\$5.00 Supplemental Charge)
Haupia Sorbet in a Chocolate Shell, Tropical Fruits, and Hanaoka Farm Lilikoi Sauce

COCONUT GINGER TAPIOCA CHIA PUDDING

Tropical Fruits, Sabayon, Passion Fruit Sauce
Moscato d’Asti, Rinaldi, “Bug Juice”, Piedmont, Italy, 2018

CHOCOLATE CRUNCH

Crème Anglaise, Chocolate Sauces, Berry Compote, Candied Almonds
“Nuts & Berries”
Artfully blended combination of Ruby Port and Madeira

OKINAWAN PURPLE SWEET POTATO CHEESECAKE

Haupia Whipped Cream
Sauternes, Chateau Roumieu Lacoste, Sauternes, France, 2016