



MENU TASTING

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

FIRST COURSE CHOICE OF:

WHOLE TOMATO SALAD

Cucumber, Li Hing Mui Ume Vinaigrette

Riesling Kabinett, Gunderloch, "Jean Baptiste", Rheinbessen, Germany, 2018

SALAD OF THE DAY

Wine pairing will be available

"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

SECOND COURSE CHOICE OF:

FISH OF THE DAY

Wine pairing will be available

SOUPE DE POISSON

Rose, Chateau Miraval, "Cotes de Provence", Provence, France, 2018

SHRIMP AND PORK HASH WON TONS

Dried Scallop Truffle Butter Nage, Parmesan Cheese

Chardonnay, Chalk Hill, "Estate", Sonoma County, California, 2016

THIRD COURSE CHOICE OF:

GINGER CRUSTED FRESH ISLAND CATCH

Miso Sesame Vinaigrette, Mushroom, Kahuku Corn

Riesling Kabinett, Gunderloch, "Jean Baptiste", Rheinbessen, Germany, 2018

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

Gingered Shrimp, Kochu Jang Sauce

Gamay Noir, Maison L'Envoye, Morgon, "Cote du Py", Beaujolais, France, 2011

PORK CHOP

Shiitake Mushroom Peanut Salsa

Zinfandel, "Alan Wong's", Neyers, Napa Valley, California, 2017

CHOICE OF DESSERT:

COCONUT TAPIOCA

Moscato d'Asti, Rinaldi, "Bug Juice", Piedmont, Italy, 2018 frizzante

CHOCOLATE "CRUNCH BARS"

Milk Chocolate Macadamia Nut Crunch, Bittersweet Chocolate Mousse

Porto, Smith Woodhouse, Late Bottle Vintage, Portugal, 2004

OKINAWAN SWEET POTATO CHEESECAKE

Haupia Whipped Cream

Kracher, "Auslese Cuvee", Burgenland, Austria, 2011