



TASTING JOURNEY

FIVE-COURSE DINNER 55
ENHANCE WITH WINE 20

Nanea Caesar

Kailani Farms Baby Romaine. Garlic Caesar Dressing.
White Anchovy. Pesto Tomato Crostini.
*Paired with - **Bollini**, Pinot Grigio*

Honshimegi Risotto

Hamakua Fungi. Arborio Rice.
Parmesan. Kale. White Truffle Oil
*Paired with - **St. Francis**, Sauvignon Blanc*

Daily Catch*

Roasted Catch. Seasonal Vegetables.
Citrus Beurre Blanc. Tomato Confit. Port Wine Reduction
*Paired With - **King Estate**, Pinot Noir*

Filet Mignon*

Grilled Petite Filet. Yukon Mash. Kale.
Peppercorn Cream Sauce. Balsamic Reduction.
*Paired With - **Austerity**, Cabernet Sauvignon*

Warm Chocolate Brownie

Ghiradelli Chocolate Sauce. Lappert's Vanilla Ice Cream.
*Paired With - **Blandy's Madeira 5 Year***

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.*