

PAIRINGS

D I N E R

FEATURING NEWLY APPOINTED CHEF DE CUISINE

CHEF COLIN SATO

...AND HAWAII'S NEW MASTER SOMMELIER

CHRIS RAMELB

WELCOME COCKTAIL | PASSED CANAPE'

- KŌHANA OAHU RUM DAIQUIRI

1ST COURSE | CHILLED HEARTS OF PALM CORN BISQUE

CRAB, BACON POWDER, CURRY OIL

- 2017 TORMARESCA CALAFURIA ROSE PUGLIA, ITALY

2ND COURSE | BBQ KAUAI PRAWNS

CHARRED CORN SALAD, NAKED COW DAIRY FETA, SPICED GASTRIQUE

- 2017 DÖNNHOFF KREUZNACHER KRÖTENPFUHL
RIESLING KABINETT NAHE, GERMANY

3RD COURSE | SMOKED SHORT RIB

BRUSSELS SPROUT SALAD, MUSTARD VINAIGRETTE

- 2016 SUCETTE GRENACHE BAROSSA VALLEY, AUSTRALIA

4TH COURSE | PARMESAN AND PINEAPPLE

PARMESAN MOUSSE, CHARRED PINEAPPLE, HONEY COMB
& LEMON CREAM CHEESE MOUSE, BASIL CAKE, RASPBERRY
CREMEUX, VANILLA CREAM, ALMOND CRUMBLE, FRESH BERRIES

- NICOLAS FEUILLATTE ROSE DEMI SEC D'LUSCIOUS
CHAMPAGNE, FRANCE

FRIDAY, MAY 17, 2019 | 6 PM
BEACHHOUSE AT THE MOANA

beachhouse
at the moana
vibrant island cuisine

\$120 PLUS TAX & GRATUITY

RESERVATIONS REQUIRED: 808.921.4600

Moana Surfrider, A Westin Resort & Spa
2365 Kalakaua Avenue, Honolulu HI 96815