

*more than pink*  
wine ovation dinner



featuring  
Sous Chef Joy Yamane

Tuesday, September 24, 2019

amuse bouche

WATERMELON + PROSCIUTTO

*shiso ume vinaigrette*

first course

DIVER SCALLOP CARPACCIO

*smoked trout roe, watermelon radish,  
myoga, scallions, yuzu-white soy vinaigrette*

second course

PINK PEPPERCORN CRUSTED

DUCK BREAST

*kabocha puree, plum gastrique,  
charred red cabbage and wheat berry,  
arugula, demi*

third course

RED WINE BRAISED BEEF SHORT RIB

*beet risotto, gorgonzola,  
roasted ali'i mushrooms,  
pickled beet leaves, crispy garlic*

dessert

*by pastry chef cainan sabey*

PEACH RASPBERRY COBBLER

*buckwheat biscuit,  
ruby chocolate ice cream, guava espuma*



dinner - 85

includes \$20 donation to Susan G. Komen Hawaii

wine pairings - 35