

local ingredients

wine ovation dinner

by executive chef ron de guzman
wines presented by sky cameron

tuesday, january 30, 2024

amuse bouche

KAUAI SHRIMP TOAST

lemon aioli, scallions

vins el cep marques de gelida

brut cava gran reserva

penedes, spain 2017

i. first

HO FARMS TOMATO

AND GOAT CHEESE EN CROUTE

caramelized onion, basil, crispy garlic,
balsamic reduction, organic greens

château argadens

bordeaux blanc

france 2019

ii. second

PAN ROASTED KONA KAMPACHI

twin bridge asparagus, cauliflower puree,
lemon hollandaise, mari's garden micro greens

bodegas nisia 'old vines'

verdejo

rueda, spain 2021

iii. third

CERTIFIED ANGUS NEW YORK STEAK

island mushroom green peppercorn 'gravy',

ma'o farms glazed organic baby carrots,

taro potato puree

château du moulin rouge

haut-medoc cru bourgeois

bordeaux, france 2017

iv. dessert

by pastry chef cainan sabey

KULOLO DOUGHNUT

poi crème anglaise, haupia sorbet,
mango caviar

cleto chiarli

lambrusco di modena

emilia-romagna, italy nv



dinner - 75

wine pairing - 45