

winter menu  
the art of pairing food & wine

three courses

MAITAKE MUSHROOM INDOCHINE

sautéed with green papaya, sumida watercress, galangal and kaffir lime

JERMANN, 2007 PINOT GRIGIO, VENEZIA GIULIA

*"orange blossoms, honey, apricot, apple, spice-minerality, crisp acidity"*

COLORADO LAMB

roasted lamb loin, "vadouvan" of lentils with lamb bacon  
confit cherry tomato and garlic, winter savory lamb jus

TINTO PESQUERA, 2006 CRIANZA RIBERA DEL DOURO

*"black cherry, blueberry, brown spice, earth and vanilla"*

MARINATED DATE TARTE

orange blossom marscapone mousse, almond crisp, citrus sauce  
cinnamon ice cream, cardamom syrup

OLIVARES, 2006 DULCE MONASTRELL, JUMILLA

*"blackfruit, dates, citrus and earth"*

69.00

wine pairings 48.00



four courses

ESCABECHE OF BIG ISLAND ABALONE

marinated with coriander shaved vegetables

manchego cheese croquette, serrano ham, sun dried tomato sauce

VOLLRADS, 2004 RIESLING, RHEINGAU

*"white peach, pear, petrol, orange cream"*

DAY BOAT CATCH PROVENÇALE

crusted with black olive, cured lemon, big wave tomato, capers, fines herbes  
braised fennel, lemon thyme emulsion

DOMAINE DE CHATENOY, 2006 MENETOU-SALON, LOIRE

*"citrus, white peach, apricot and minerals, crisp acidity, long finish"*

ROASTED KUROBUTA PORK LOIN

cured and crispy pork belly, fresh wasabi flavored green apple, purée of parsnips  
sweet and sour pork jus

CESARI MARA, 2006 VALPOLICELLA SUPERIORE, RIPASSO

*"ripe blackberry, licorice, leather, spice raisin"*

or

our sommelier rare wine selection

A.F. GROS, 2003 BOURGOGNE HAUTES-CÔTES DE NUITS

*"rich black fruit, damp earth, fine tannins, cassis, black cherry"*

(add 9.50)

LILIKOI MALASADAS

guava coulis, pineapple-coconut ice cream

BLANDY'S, MALMSEY MADEIRA, 5 YEAR

*"spicy, pear, happy to find his friend from Portugal"*

78.00

wine pairings 55.00

any wine from the selection 17.50 (5oz glass)

any dessert wine 13.00

any wine from our sommelier rare selection 29.00 (5oz glass)

George Mavrothalassitis  
chef proprietor

Kevin Chong  
chef de cuisine

Todd Ashline  
director /sommelier

## GRAND DEGUSTATION

all of our dishes, in tasting portions, for the whole table only

165.00/per person

wine pairings 85.00/per person



six courses

### HUDSON VALLEY FOIE GRAS AU TORCHON

crunch of spiced marcona almonds, granny smith tomato marmalade-baby kai choy  
caramelized fig vinegar, toasted portuguese sweet bread

FITZ-RITTER, 2007 GEWURZTRAMINER SPÄTLESE, PFALZ

*"lychee, floral, spicy, stony and green apple with a hint of sweetness"*

### TAMARIND ROASTED SABLEFISH

celery, cucumber and red radish marinated in yogurt-lemon-extra virgin olive oil  
purée of garlic flavored with espelette

CHATEAU POUILLY, 2006 POUILLY-FUISSE, CUVEE 1551

*"candied fruit, fig, apricot and orange, mineral"*

### KEAHOLE LOBSTER PAELLA

roasted red bell peppers, green olives, fried cilantro, lobster chorizo jus  
saffron puff rice

SAINT CLAIR, 2008 VICAR'S CHOICE PINOT NOIR, MARLBOROUGH

*"cherry, raspberry, plum, red currant"*

or

our sommelier rare wine selection

MARC COLIN, 2006 SAINT AUBIN 1ER CRU LA CHATENIERE

*"spicy, white flowers, candied lemon, long finish"*

(add 6.50)

### 100% WAGYU BEEF

strip loin, burgundy braised short ribs, cream of swiss chard, panisse batons  
frankie's fresh green peppercorn and sansho sauce

PAUILLAC DE PICHON-BARON, 2006 PAUILLAC

*"cassis, plum, blackberry, leather, vanilla"*

or

our sommelier rare wine selection

CLOS DE MARQUIS, 2003 ST JULIEN

*"ripe fruit flavors of cassis, raspberry, blackberry with polished tannins"*

(add 6.50)

### BIG ISLAND GOAT CHEESE QUENELLE

lemon verbena-watermelon rind chutney, poppy seed biscuit, hirabara greens

MILLESIME, 2005 SAUMUR CHAMPIGNY, LOIRE

*"red raspberry, tobacco, damp soil, cranberry, soft tannins"*

### CHOCOLATE AND BANANA

chocolate banana crème caramel, chinese almond decadence,  
almond ice cream

WARRES, OTIMA, 10 YEAR TAWNY

*"dates, raisin, plum, anise, vanilla"*

120.00

wine pairings 63.00