

kpc

Hawaiian Nights

WINE DINNER



Saturday
September 4
7pm

AMUSE BUSHE
Veuve Clicquot, France

KAMUELA PROVISION SALAD
Baby Island Field Greens
Japanese Cucumber,
Island Tomatoes, Carrots,
Roasted Shallot Vinaigrette
"Lois' Gruner Veltliner, Austria

INTERMEZZO

GINGER STEAMED MONCHONG
Szechwan Peanut Oil,
Cilantro, Sweet Soy, Rice Cake
Groth, Chardonnay, California

OR

RIB EYE STEAK
Sautéed Hamakua Mushrooms,
Buttermilk Mashed Potatoes
Groth, Cabernet Sauvignon, California

WAIMEA STRAWBERRY SHORTCAKE

Restaurant
Reservations
Ext. 54

\$99 PER PERSON

INCLUSIVE OF TAX AND GRATUITY