

"BATTLE OF THE BOOZE"

Craft Beer vs. Fine Wine

featuring

CERTIFIED CICERONE BILL CARL

&

CERTIFIED SOMMELIER ADAM LA CAGNINA

Thursday, December 3, 2015

4 Wines, 4 Beers, 4 Courses!

6:00 p.m. Reception, 6:30 p.m. Dinner

Limited to 50 guests

round 1:

SEARED BACON-WRAPPED DAY BOAT SCALLOP

house made squid ink pasta, brown butter clam jus, shaved Parmesan,
Ho Farms fiesta tomatoes

Beer: Gigantic Ume Umami

Wine: Folk Machine Chenin Blanc 2013

round 2

APPLE CIDER BRAISED SHINSATO FARMS PORK

mango-mustard demi, shaved carrots & Granny Smith apple slaw,
Kahuku super sweet corn polenta

Beer: Mission Hefeweizen

Wine: The Hilt Vanguard Pinot Noir 2010

round 3

BROILED TAJIMA WAGYU NEW YORK STRIP LOIN

roasted garlic yukari butter, Nalo Farms haricot verts,
Portuguese sausage basmati rice, roasted Ho Farms fiesta tomatoes

Beer: Pelican Doryman's Dark Ale

Wine: Camp Cabernet Sauvignon 2013

final round

WARM GRANNY SMITH APPLE TART

vanilla bean ice cream, house made caramel sauce

Beer: Occidental Albier

Wine: Hogue Late Harvest Riesling 2013

CALL (808) 931-6280 FOR RESERVATIONS

