



# Warm Summer Breezes, French Wines, Cheeses & A Paris Bistro

Saturday, June 25, 2022

6pm-9pm at Nohea Point

\$140 per person, plus tax and gratuity

Reservations: 808-930-3263

## Un Amuse-Bouche

An Inspiration from Nice, France

## Le Hors-d'oeuvres

French Escargot Cassoulet, Local Mushroom,  
Gruyere Toast, Garlic Butter  
~ Albrecht Cremant Brut Rose ~

## La Salade

Beet Salad, Warm Goat Cheese, Baby Rocket,  
Cracked Hazelnuts, Cassis Vinaigrette  
~ Minet Pouilly Fume ~

## Le Poisson

Hawaiian Kanpachi, Potato Scales, Pommes Puree, Browned Butter,  
Beurre Rouge, Oil from Truffles  
~ Drouhin Pouilly Fuisse ~

## Le Plat Principal

"Steak Frites", 45 Day Dry Bourbon Aged Beef Ribeye, Crispy Potato,  
Green Peppercorn Sauce, Local Watercress Petit Salade  
~ Chateau Lassegue Saint-Emilion Grand Cru ~

## Le Dessert

"Tarte Tatin", Apple-Local Fruit Tart, Vanilla Ice Cream,  
Salted Caramel Sauce, Brie Cheese  
~ Chateau Symphonie De Haut-Peyraguey Sauturne ~

