

Local Style Summer BBQ

Stage "Potluck"- Inspired by Family

by Sous Chef Joy Yamane-Wong
wines presented by Sky Cameron

Tuesday, July 28, 2026

amuse bouche

KRYSTAL'S CRISPY CRAB WON TON

sweet chili sauce

**2024 Breaking Bread 'Pet Nat' Sparkling Zinfandel
Dry Creek, Sonoma, CA**

i. Head over to the Cupola Gallery for the "Potluck"

RON'S AHI POKE

SMOKED KIMCHEE TAKO POKE

GRANDMA'S POTATO SALAD WITH MENTAICO

DAWN'S KAUAI POHOLE SALAD

SHERI'S SPAGHETTI MAC SALAD

**2024 Crossbarn by Paul Hobbs Chardonnay
Sonoma Coast, CA**

**2023 Robert Sinskey Vineyards 'Vin Gris of Pinot Noir' Rose
Los Carneros, Napa Valley, CA**

iii. third

TWICE COOKED MOUNTAIN VIEW "SHOYU

PORK" WITH MATT'S CRACK SAUCE & KAY &

ASHLEY'S DILL GARLIC SHRIMP

*Braised & Grilled Mountain View Farms Pork Shoulder,
Matt's Crack Sauce- lime juice cilantro, fish sauce, garlic,
red onion, chilis*

and Grilled Dill Garlic Marinated Shrimp, White Rice

**2024 Turley Wine Cellars Cinsault 'Bechtoldt Vineyard'
Lodi, California**

**2022 Quivira Vineyards Zinfandel
Sonoma County, CA**

iv. dessert

by Pastry Chef Cainan Sabey

WATERMELON SHAVE ICE

*Frozen-Yogurt, Lychee Panna Cotta, Elderflower Syrup,
Strawberry Watermelon Pearls*

dinner - 75

wine pairing - 45

