

local french

wine ovation dinner

by chef ron de guzman

wines presented by sky cameron

tuesday, april 28, 2026

amuse bouche

FOIE GRAS TOAST

guava jam, macadamia nut crumble

long shadow vintners 'julia's dazzle'

rose

columbia vley, washington 2024

i. first

ESCARGOTS

taro puree, garlic herb butter, luau leaf puree,
poi sauce, crispy garlic, lomi tomato, french baguette

ridge vineyards

grenache blanc

paso robles, california 2024

ii. second

KONA KAMPACHI 'MEUNIERE'

crispy local cabbage, fiddlehead fern salad

nickel & nickel 'truchard vineyard'

chardonnay

carneros, napa valley, california 2024

iii. third

BRAISED MOUNTAIN VIEW FARMS PORK

maui onion sauce soubise, potato puree,
applewood bacon, fried moringa leaves

tyler

pinot noir

santa rita hills, santa barbara, california 2023

obsidian wine co. 'poseidon estate vineyard'

pinot noir

carneros, napa valley california 202

iv. dessert

by pastry chef cainan sabey

MILLE FEUILLE

homemade puff pastry, lilikoi earl grey custard,
haupia sorbet, hawaiian honey caramel



dinner - 75

wine pairing - 45