

#### **AMUSE BOUCHE**

##### **Kona Kampachi Tartare**

with Cucumber Sorbet, Watermelon Gelée, Black Olive Caramel

*Domaine St. Michelle Blanc de Blancs*

Derek Barnes, *Derek's Culinary Casual*

#### **APPETIZER**

##### **Poached Foie-Gras Terrine and Rhubarb-Crème Fraiche Tart**

with Petite Cress Salad and Verjus Strawberry Essence

*Tormaresca Vermentino*

Chef Dylan Elhajoui, *Mozaic Restaurant*

#### **FISH ENTREE**

##### **Chilean Sea Bass**

with Minted Pea Maine Lobster Raviolini and Carrot Ginger Fumet

*Erath Pinot Gris*

Chef Justin Fields, *Roy's Restaurant*

#### **MEAT ENTREE**

##### **Braised Short Rib**

with a Citrus Ponzu BBQ and Steamed Bok Choy

*Erath Pinot Noir*

Chef Paul Mattison, *Mattison's Restaurants*

#### **DESSERT**

##### **Sirard's Seafoam Ice Cream**

with Vanilla Grand Mariner Cream Puffs

*Roy's Kona Blend Coffee*

Chef Carol Sirard, *Sirard's Chocolate*