R.S.A WINEMAKER’S DINNER
Regional, Seasonal, Artisanal

SATURDAY, NOVEMBER 18

Featuring internationally acclaimed Artisan winemakers from:

Reception with Rob Sinskey of Robert Sinskey Vineyards
Ridge Vineyards, Santa Cruz Mountains & Sonoma with Eric Baugher
Weingut Selbach-Oster, Mosel, Germany with Johannes Selbach
Shafer Vineyards, Napa Valley with Doug Shafer
Talley Estate Vineyards, Arroyo Grande with Brian Talley

Ocean-front reception with locally inspired hors d’oeuvres from a kiawe wood burning grill, followed by a spectacular five-course farm-to-table dinner with expertly-paired featured wines

$195 Per Person
does not include tax and gratuity

RECEPTION 6:00 PM | DINNER 6:30 PM

Contact Concierge to reserve
808-325-8000

ʻULU
ocean grill +
sushi lounge
R.S.A WINEMAKER'S DINNER
Regional, Seasonal, Artisanal

FIRST COURSE

Weingut Selbach Oster, Mosel / Germany
Hualalai oyster duo, passion fruit mignonette with ogo & yuzu curd
Selbach Oster Riesling Spatlese, ‘Trocken’ 2014
Selbach Oster Riesling Spatlese, ‘Traditional’ 2011

SECOND COURSE

Talley Vineyards, Arroyo Grande / California
Yellowfin tuna with schichimi crust, compressed Kekala farm cucumber coconut foam and edamame, Kona sea salt
Talley Vineyards Chardonnay ‘Rincon Vineyard’, Estate 2015
Talley Vineyards Pinot Noir ‘Rincon Vineyard’ Estate 2014

THIRD COURSE

Shafer Vineyards, Napa Valley / California
Big Island braised beef short rib, pomme dauphine Hamakua mushrooms fricassée, au jus
Shafer ‘TD9’ Proprietary Red, Napa Valley 2015
Shafer ‘One Point Five’ Cabernet Sauvignon, Stags Leap District, Napa 2014

FOURTH COURSE

Ridge Vineyards, Santa Cruz Mountains & Sonoma / California
Slow roasted Lana‘i venison tenderloin, Kabocha squash & brown butter mousseline brussel sprouts & black truffle salad. Big Island Surinam cherry marmalade.
Ridge Vineyards Monte Bello Estate 2001 – 40th Anniversary bottling
Ridge Vineyards ‘Geyserville’ Sonoma, 2015 - 50th Anniversary bottling

DESSERT

Weingut Selbach-Oster, Mosel / Germany
Brown butter frangipane, confit lilikoi pineapple, buttermilk gelato
Selbach Oster ‘Zeltinger Sonnenuhr’ Riesling Auslese, Mosel Germany 2011