



Girls' Night In - Next Generation Dinner
Featuring the Leading Ladies
of Alan Wong's Honolulu
Wednesday, September 17, 2014
5:00 p.m. - 10:00 p.m.

Featuring...

Sous Chef Kelly Kawachi
Chef de Partie Donna Famisan
Chef de Partie Nohea Nebeker
Pastry Chef de Partie Tracy Paulson
Mixologist Mayumi Tano

For this particular Next Generation Dinner, we will feature our leading ladies of the kitchen and bar, showcasing each of their personal styles.

Under the guidance of Chef Alan, Beverage Director Mark Shishido, Chef de Cuisine Miya Nishimura, and Pastry Chef Vivian Wu, these girls have created a very special menu, inspired by their upbringings and experiences.

Their menu highlights local produce and farmers, offering our guests the opportunity to truly *Taste Hawaii*.



Tracy Paulson, Kelly Kawachi, Donna Famisan, Nohea Nebeker

To Start
"Aperitif"

Trio of Appetizers

Keahole Lobster "Kokoda"

Coconut, Lime, Hawaiian Hearts of Palm, Nozawa Corn, Ho Farm Tomatoes

Shrimp and Chicken Lumpia "Mille-feuille"

Sweet Chili Vinaigrette

Kawachi's Kampachi Poke "Cup"

Lime Gelee

Ferrari, "Perle", Blanc de Blancs, 2006 Trentino-Alto Adige, Italy

"Fish and Poi"

Pan Seared Salmon, "Lomi Tomato" Coulis, Fried Pa'i'ai

Domaine Tempier, Bandol Rose, 2013, Bandol, France

Star Anise Cinnamon Braised Pork Belly

"Salt and Vinegar" Crispy House Made Chicharron

Becker Estate, "B", Spätburgunder, 2009, Pflaz, Germany

Wagyu Beef Ribeye

Mentaiko Potato, Ponzu Konyaku, Scotch Egg

Relic, "Old Vines", Petite Sirah, 2010, Napa Valley, California

"Lava Flows"

Strawberry Coconut Semifreddo, Pineapple Sorbet
*A provocative, contemporary rendition of this tiki style beverage
to accompany the cocktail inspired dessert*



Mayumi Tano

\$85/person
\$135 with wine pairings

reserve now!

Reservations: [808-949-2526](tel:808-949-2526)

**Alan Wong's Honolulu
1857 S. King Street, 3rd Floor
Honolulu, HI 96826**

To learn more about each of our girls,
follow our **[blog!](#)**

