

# PETROSSIAN CAVIAR

## DINNER AT CLIFF HOUSE

THURSDAY, FEBRUARY 13 | 5PM WELCOME | 5:30PM DINNER

### MENU

#### AMUSE BOUCHE

POMMES SOUFFLE  
CRÈME FRAICHE, CHATALUGA PRESTIGE CAVIAR, VODKA MIST  
*Brut, Simmonet Febvre, Crémant de Bourgogne, Chablis, FR*

#### FIRST COURSE

KUALOA OYSTERS  
MACADAMIA NUT MILK, SHISO  
IMPERIAL TRANSMONTANUS CAVIAR  
*Brut Rosé, Schramsberg, North Coast, CA*

#### SECOND COURSE

“FRUITS DE MER”  
AMA EBI, CURED KANPACHI, UNI, IMPERIAL DAURENKI CAVIAR  
CITRUS, SWEET ONION JUS  
*Brut, Lanson, Green Label, Reims, Champagne, FR*

#### THIRD COURSE

WAGYU BEEF TARTARE  
WHIPPED MARROW, PICKLED MUSHROOM, MAUI ONION  
MISO AIOLI, IMPERIAL BAIKA CAVIAR  
*Blanc de Noirs, Sea Smoke, Sea Spray, Santa Rita Hills, CA*

#### FOURTH COURSE

“CHICKEN AND WAFFLES”  
POTATO AND CHIVE WAFFLE, CHICKEN CONFIT, CRÈME FRAICHE  
IMPERIAL SEVRUGA CAVIAR  
*Brut Rosé, Veuve Clicquot, Reims, Champagne, FR*

#### FIFTH COURSE

HAWAIIAN SNAPPER  
VICHYSOISE, CRISP POTATO, IMPERIAL OSSETRA CAVIAR  
*Blanc de Blancs, Collet, Aj, Champagne, FR*

#### DESSERT

VANILLA BEAN GELATO, IMPERIAL KALUGA HUSO CAVIAR, WHITE CHOCOLATE FOAM  
*Moscato d'Asti, Cascinetta Vietti, Piedmont, ITAL*

7-COURSE DINNER - \$250 PER PERSON | WINE PAIRING - \$110 ADDITION PER PERSON

FOR RESERVATIONS, PLEASE CALL (808) 662-6506

*Montage*

KAPALUA BAY

A 21 year old and older event. Full payment is due at the time of reservation. Price is exclusive of tax and gratuity (22%).  
Not combinable with any discounts and special offers. No menu substitutions please.