

The Ritz-Carlton Maui, Kapalua

Kapalua Wine & Food Festival

WINE MAKER'S DINNER

**Ulana Terrace at The Ritz-Carlton Maui, Kapalua
Friday, June 10th, 2022 - 6pm - \$325++ per person**

Featuring Gran Moraine Winery, David Arthur Vineyards,
Brewer-Clifton Winery, Amuse Bouche Napa Valley,
Penner-Ash Winery & Scherrer Winery

Hosted by: Michael Jordan, Master Sommelier,
Special Guests: David Arthur Long, Fred Scherrer,
Lynn Penner-Ash, John Schwartz & Greg Brewer

6 COURSE DINNER

Welcome Drink: Gran Moraine Rose

Passed Hors'd Oeuvres

FOIE GRAS MACARON

vanilla macaron | foie gras mousse | local Hawaiian salt
pickle fig infused with aged white balsamic

PETROSSIAN CAVIAR

classic blinis | creme fraiche

First Course

DUO BEETS SALAD

golden & red baby beets | Surfing goat cheese
mac nut honey granola | baby gem

Wine Pairing: Scherrer Winery, Dry Rose, Sonoma County

Second Course

KAMPACHI CRUDO

lilikoi leche de tigre | jalapeno granita | inamona
Molokai potato medallions

*Wine Pairing: Brewer-Clifton Chardonnay, Sta Hills,
Santa Barbara County*

Third Course

AROMATIC LOBSTER PASTA

Thom kha lobster sauce | poached lobster medallions
sea asparagus | basil green oil

*Wine Pairing: Penner-Ash Winery, "Pas de Nom" Pinot Noir,
Yamhill-Carlton District, Willamette Valley*

Fourth Course

BEEF

cocoa roasted coffee rub | moringa chimichurri | pomegranate

*Wine Pairing: David Arthur Vineyards, "Elevation 1147",
Cabernet Sauvignon, Napa Valley*

Fifth Course

LAMB

vanilla red wine sauce | pa'l'ai | carrot confit | mint chimichurri gel

Wine Pairing: Amuse Bouche, Napa Valley

Dessert

CALAMANSI LIMONCELLO

limoncello vanilla mascarpone cream | mac nut shortbread
calamansi jelly | Valrhona dark chocolate cremeux
dehydrated calamansi pickle