

DUCKHORN WINE DINNER

A Taste of France

December 13, 2024 | 5:30-8:00pm

AMUSE-BOUCHE

herb de provence | cheese filled gougères
crab tartlet | breakfast radish | salmon roe
Paired with Duckhorn Sauvignon Blanc

PISTACHIO COUNTRY PÂTÉ

chicory salad | grilled rustic baguette | pickled
mustard seeds
Paired with Duckhorn Merlot

EGG AND LEEK

sous vide egg | leek mousse
caramelized leeks | toasted ancient grains
Paired with Goldeneye Pinot Noir

SQUID AND CARROT

squid à la plancha | carrot ginger purée
pickled carrots | carrot chips
carrot top chimichurri
Paired with Goldeneye Pinot Noir

STEAK FRITES

grilled hanger steak | 24hr potato pavé
sauce au poivre vert | chive
Paired with Duckhorn Cabernet Sauvignon

BERRY CLAFOUTIS TART

brown butter glacé | toasted mac nuts
Paired with Mulled Decoy Red Blend

Curated by
Chef RJay Udaundo | Jagger McMillin

Presented by Shane Ramirez

Must be 21 years of age or older

\$204 inclusive of tax & gratuity
Kamaaina 15% off with HI State ID

GRAND | HYATT

KAUA'I RESORT & SPA

