

H U A L A N I ' S



melville

MELVILLE WINERY DINNER

WITH WINEMAKER CHAD MELVILLE

May 23, 2019

1ST COURSE

HOKUALA FARM ARUGULA SALAD

Roasted Golden & Red Beets, Candied Walnuts, Goat Cheese, Lilikoi Vinaigrette

2015 Estate Chardonnay

2018 Estate Chardonnay - Clone 76 - Inox

2ND COURSE

PAN-SEARED DUCK BREAST

Carrot-Ginger Purée, Escabeche, Kale Chips

2016 Estate Pinot Noir - Block M

2015 Estate Pinot Noir

3RD COURSE

GRILLED LAMB RACK

Braised Greens, Charred Onions, Parsnip Purée

2015 Estate Syrah

4TH COURSE

POACHED GUAVA

Tropical Sorbet, Macadamia Nut Streusel

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

