

Tastes of Waikiki



Mai Tai Bar

<http://www.royal-hawaiian.com/dining/maitaibar/> 808.923.7311

Tasting Plate:

*Mini Mai Tai Bar Burger with Taleggio Cheese, Bacon Aioli, Cipollini onion Relish Focaccia Bun
Azure Hamachi and Ahi Sashimi on crushed Big Island Avocado's
Ginger Vinaigrette*

Pairing: *Mini Mai Tai:* A rum based Polynesian Style cocktail.



Vintage 1901

<http://www.moana-surfrider.com/dining/vintage1901> 808.921.4600

Tasting Plate:

*Wagyu Beef Tartare "Nachos"
Yellowfin "ahi" tuna Poke Cup, Beachhouse Steak Bite*

Pairing: *Choice of Red or White Wine*



Splash Bar & Bento

<http://www.princess-kaiulani.com/dining/splash> 808. 921.4600

Tasting Plate:

*Garlic Sauteed North Shore Shrimp Truck Scampi
Island Poke with Ogo*

Pairing: *Choice of Red or White Wine*



RumFire

<http://www.rumfirewaikiki.com/> 808.922.4422

Tasting Plate:

*Mahi Taco Chimichurri with a miso brown butter, basil Kahuku corn salsa
Kahuku Shrimp Bao in a Spicy black bean aioli, pickle onion , Chinese "fine herb"*

Pairing: *Local Crafted Beer*

***Restaurants and menus subject to change without notice.
Able to accommodate vegetarians and most allergies with a minimum 24 hrs. notice.*