

*Please join the Kauai Oahu Baillage on
Tuesday, February 21*

6 pm

The Pacific Club

1451 Queen Emma Street

Honolulu, 96813

for the

Young Sommelier Awards Dinner

Menu below

Cocktail Attire with Ribbons

Space is Limited!

\$175 per member and guest

\$180 per person if using credit card

To reserve a space, please make check to

"Chaîne des Rôtisseurs"

and mail to:

Dr. Maurice Nicholson

2999 Kalakaua Ave #302

Honolulu, HI 96815-4600

or call Kathryn Nicholson with credit card

information at 808-636-0323

Champagne, Caviar and Seafood

Reception

*Seared Foie Gras on lentils salad spoon
Pumpkin seed vinaigrette
Charles Heidsieck NV*

www.napacabs.com/Charles-Heidsieck-NV-Brut-Reserve-P288.aspx

Caviar

*Farmed Gold Osetra
Farmed Siberian sturgeon "D'Aquitaine"
Wild Tsar Nicoulai Paddle Fish
Smoked Trout Roe
Godme, Rose Brut Grand Cru*

www.liquiddiscount.com/store/product_info.php?products_id=3873

Oyster

*Stellar Bay
Sun Hollow
Penn cove Select
Goose Point
Ayala Majeur NV*

www.cognac-one.com/?page=ayala_brut_majeur_nv

Camille Saves, Carte Blanche Brut Premier NV

www.whwc.com/p/13127

Smoked Salmon

*Rope Hung Scottish Salmon
Carved at the table
On warm Golden Yukon Potatoes
Chive Crème Fraiche
Jose Dhondt BdB NV*

www.scottpaul.com/burgundy-import-company/champagne-jose-dhondt

Big Island Kampachi

Herbs brushed roasted Kampachi

On Fresh squid ink Pasta

Champagne emulsion

Camille Saves, Carte Blanche Brut Premier NV

www.whwc.com/p/13127

Bison

Organic Dakotas Bison sirloin

Butternut squash

Blue kale fricassee

Five peppers corn sauce

Taittinger Comtes de Champagne 00

tinyurl.com/7pr4wsp

Cheese & Sweet

One dessert

Two cheeses

Three fruits compote

Please contact Kathryn if you have any questions at:

kathryn@kathrynnicholson.com

or 808-636-0323

Thank you!