

tropica

restaurant & bar

4-course dinner menu with optional paired wine tastings

seared diver sea scallops
saffron-ginger broth, sea beans, kapalua tomato
2008 Charles Smith, "Kung Fu Girl" Riesling, Washington

kula onion risotto
kapalua baby beets, parsley, surfing goat cheese
*2008 Susanna Balbo, "Crios" Rosé
Mendoza, Argentina*

roasted mon chong
golden potato puree, braised local
swiss chard lardons, sherry vinegar
2007 A to Z, Pinot Noir, Willamette Valley, Oregon

bittersweet chocolate torte
caramel, coconut, macadamia
NV Graham's 10 yeartawny Port, Portugal

\$45.+ per person – dinner
\$65.+ per person – dinner with
paired wine tastings

This menu is not combinable with any other
dining programs or discounts

all sales subject to 4.166% hawaii state tax