

# Pairing Menu

## A M U S E

*sesame seared ahi tuna topped  
w/ green onion oil & lemon aioli*

Rum Pairing: El Dorado 3 yr.

## A P P E T I Z E R

*Manapua  
house made Hawaiian rolls stuffed w/ char siu pork  
drizzled w/ jalapeno soy cream cheese*

Rum Pairing: Foursquare 2009

## M A I N

*furikake chopped chicken w/ wasabi avocado  
creme on a crispy rice cake topped w/  
cucumber & sweet carrot puree*

Rum Pairing: Rhum Clement 10 yr.

## D E S S E R T

*pina colada creme brulee*

Rum Pairing: Canerock Spiced

MENU CRAFTED BY CHEF KIMBERLY PLATT