



February 2022

hukilaukauai.com

808-822-0600

Back by Popular Demand

FOOD & WINE TASTING MENU

TUESDAY-SATURDAY • 5-5:45 PM

STARTING 2.22.22



Banh Mi—house-made pork pate & mortadella with pickled veggies on baguette with Rick’s Hawaii Gold Mustard • **Huber Zweigelt Rosé, Austria**

Island Gazpacho w/ Pineapple Basil Koloa Rum Sorbet
• **Selbach ‘Ahi’ Riesling, Mosel, Germany**

Fresh Catch—grilled local fresh fish served on sesame rice w/ mushroom miso cream sauce & pickled cucumbers • **Bokisch Verdelho, Borden Ranch, Lodi**

Braised Beef Pasta—homemade pasta with slow cooked braised beef in a red wine tomato sauce, topped with Reggiano parmesan
• **Los Dos Garnacha, Campo di Borja, Spain**

Choice of Artisan Cheese Duo—(Kauai Kunana Dairy Chevre with garlic & herbs, Manchego, house-made bread, Oliver’s honeycomb & papaya chutney)
• **Broadbent ‘Rainwater’ Madeira, Portugal**

OR

Lilikoi Meringue Pie—seasonal passionfruit, coconut crust, toasted meringue topping
• **Centorri Moscato di Pavia, Italy**

Food & Wine \$65 • Food Only \$45
(Enjoy both desserts for an additional \$10)

Open Air, Ocean View Dining • In Kapaa behind Coconut Marketplace • 520 Aleka Loop
Open Tuesday through Saturday, 5:00 to 9:00 pm. Book your reservation at hukilaukauai.com