

# HUAKA'I WINE SERIES

Featuring Gaja Winery and Master Sommelier Patrick Okubo

Friday, June 28<sup>th</sup>, 2024



**GAJA**

CHILLED ASPARAGUS SOUP  
LOCAL BEEF TARTARE ON BRIOCHE  
AHI ROLL

SALAD OF MAUI WATERMELON  
Bocconcino Stracciatella, Garden Basil, and Prosciutto Cotto  
*Ca' marcanda Vistamare 2022*

TUNA NICOISE  
Hawaiian Ahi Carpaccio, Olives, Grilled Bread Croutons  
Arugula, and Pipérade  
*IDDA Rosso 2021*

HAND ROLLED RUSSET POTATO AND TARO GNOCCHI  
Toasted Hazelnuts, Parmigiano-Reggiano, and Australian Black Truffles  
*GAJA DaGromis Barolo 2020*

HERB ROASTED RACK OF LAMB  
Panisse Croutons, Ratatouille, Charred Eggplant Béchamel  
and Rosemary Jus  
*Pieve Santa Restituta Brunello di Montalcino 2018*

WAIALUA TOMME CHEESE  
Marcona Almonds and Candied Ka'u Orange  
*GAJA Sito Moresco 2021*