



A PACIFIC CAFE OAHU
at the Ward Center
1200 Ala Moana Blvd.
Honolulu, Hawaii 96823-3514

BEACH HOUSE RESTAURANT
5022 Lawai Road
P.O. Box 400
Koloa, Hawaii 96756

A PACIFIC CAFE
Kauai Village
4-831 Kuhio Highway
Suite 220
Kapaa, Hawaii 96746

A PACIFIC CAFE MAUI
Azeka's Place II
1279 South Kihei Road
Suite B-201
P.O. Box 277305
Kihei, Hawaii 96753

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KAPAA, HI

**James Beard Foundation Dinner
November 20, 1997**

In Hawaii "pupus" are appetizers. It is tradition to have several pupus at the start of the meal when gathering with friends.

"Pupus"

Spooned Onaga Tartare

Seared Tiger Eye Sushi and
Green Papaya Salad

Hebi Pastrami with Pinot Tamarind Oil
and Slow Roasted Maui Onion Jam

Zardetto Prosecco (non-vintage)

A dry, feather-light sparkling wine from Northern Italy. This kind of delicately nuanced, finesseful wine goes best with Jean-Marie's style of cooking

Evening's Entree

Steamed Hawaiian Red Shrimp Dim Sum
with Lilikoi Chili Broth and
"Nalo Farms" Spicy Greens

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Potato Crusted Farm Raised Moi with
Artichoke Green Beans, Toy Box Tomato
Salad and Flat Parsley Lemongrass Broth

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Seared Diver Scallop with an Herb Rice Flour
Crust, Thai Crispy Sweet and Sour Noodles,
Balsamic Caramel Sauce and Black Trumpet
Mushrooms

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Seared Opah "Local Boy Style" with Soy
Roasted Nori Vinaigrette and Chinese Greens

*Vouvray-sec, Champalou "Cuvee des Fondreaux"
A dry, scintillating old vine Chenin Blanc from Loire
Valley. High Floral crisp wines work well with
lemongrass, ginger and other Asian elements.*

