



Nanea's Five Course Tasting Journey
Enhance with wines

Enjoy the Journey nightly 6pm to 9pm

Nanea Caesar

Kailani farms baby romaine. Garlicky Caesar dressing.
White anchovy. Herbed **tomato** crostini.

*Paired with: **Bollini** Pinot Grigio. Trentino, Italy. 2015*

Honshimegi Risotto

Hamakua funghi. Arborio rice. Maderia demi glace.
Arugula. White truffle oil.

*Paired with: **Fiddlehead** Sauvignon Blanc. Happy Canyon 2013*

Daily Catch*

Herb seared fresh catch. Seasonal vegetables. Citrus beurre blanc.
Tomato confit. Port wine reduction.

*Paired with: **MacMurray Ranch**. Pinot Noir. Russian River, CA. 2014*

Beef Tenderloin*

Coffee rubbed tenderloin. Yukon mash. Kaua'i vegetables.
Madeira jus. Basil macadamia nut pesto. Balsamic reduction.

*Paired with: **Obsidian Ridge** Cabernet Sauvignon. Lake County, CA. 2013*

Warm Chocolate Brownie

Ghirardelli chocolate sauce. Lappert's vanilla ice cream.

*Paired with: **Blandy's Madeira 5 year***

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



NANEA

restaurant and bar

THE WESTIN
PRINCEVILLE
OCEAN RESORT VILLAS