

 **AMERICAN** Sector
RESTAURANT & BAR

DINNER WITH A CURATOR

VP OF EDUCATION & ACCESS,
COL. PETER D. CREAN USA (RET.) PRESENTS:

**"THE ART OF WAR: ARMY ARTISTS ON THE BATTLEFIELD"
THE IMPACT OF WORLD WAR II ON HAWAII**

JUNE 2023

FIRST

WATERMELON SHADE

COMPRESSED WATERMELON, STRAWBERRY, FETA CHEESE, RED ONION,
TOASTED & SALTED SUNFLOWER SEEDS, BALASAMIC VINAIGRETTE

**PAIRING: ROSEMARY THE RIVETER - WHITE PEACH & ROSEMARY
GREY GOOSE, GERMAINE, LIME JUICE & MUDDLED MINT**

N/A PAIRING: SIMPLE LIME RICKEY

SECOND

CHARCOAL CHICKEN

PEACH BBQ GLAZED AIRLINE CHICKEN BREAST, SMOKED GOUDA
MAC & CHEESE, SWEET & SOUR COLLARD GREEN, PEACH COULIS

PAIRING: JOSH CELLARS ZINFANDEL LODI 2018, CALIFORNIA

OR

FRESH SKETCH

SUMMER SQUASH WRAPPED REEFISH, CORN & BLACK
BEAN SALAD, SOUTHWEST CHIPOTLE & TOMATO SAUCE

**PAIRING: CHATEAU DE CAMPUGET ROSE'
2021 COSTIERES DE NIMES, RHONE, FRANCE**

**N/A PAIRING (BOTH): LEMON JUICE,
HONEY, FRESH BREWED BLACK TEA**

DESSERT

TAKE IT EASEL

TRADITIONAL MEXICAN FLAN WITH CARAMEL

**PAIRING: CARIBENO COCKTAIL - RUM,
PASSION FRUIT, COCONUT WATER & LIME JUICE**

**N/A PAIRING: PASSION FRUIT, COCONUT
WATER, LIME JUICE & SPARKLING WATER**