



Turley Wine Tasting Weekend

November 19-20

Travaasa Hana is partnering with respected, California-based, Turley Wine Cellars to provide guests and visitors a truly memorable wine tasting weekend.

Turley Five Course Wine Pairing Dinner

Saturday, November 19th | 6:30 PM

Cost: \$85 per person, excluding tax and gratuity. Seating is limited. *Reservations required.*

Enjoy an evening with Larry Turley as he shares his story and passion for wine, while savoring his top vintages, each perfectly paired with the culinary creations of Executive Chef Barry Villiarimo.

Turley Wine and Tapas Tasting

Sunday, November 20th | 12:30 PM

Cost: \$40 per person, excluding tax and gratuity. *Seating is limited. Reservations required.*

Sip and sample some of Turley's most unique releases while enjoying tasty bites.

Stay for the night, or for the whole weekend, with one of these value-packed overnight offers:

Option I: A one night stay in our Ocean View Sea Ranch Cottage or Garden Suites including full American breakfast as well as access to both the Turley Wine Tasting Dinner and Wine and Tapas Tasting. Rates start at \$262 per person, for a one night stay. Based on double occupancy, excluding tax and service charge. Available the evening of November 19th 2011

Option II: A two night's stay in our Ocean View Sea Ranch Cottage or Garden Suites, including full American breakfast as well as access to both the Turley Wine Tasting Dinner and Wine and Tapas Tasting. Rates start at \$400 per person, for a two night stay. Based on double occupancy, excluding tax and service charge. Available the evenings of November 19th and 20th 2011.

Menu

Saturday, November 19, 2011, at 6:30 p.m.
Hosted By: Larry Turley of Turley Wine Cellars

1st Course

Billicart - Salmon Champagne
Trio of Passed Appetizers
Shrimp Pops, Mini Beef Wellington, and Mini Pork Shu Mai

2nd Course

Rattlesnake Ridge Roussasane 2008
Seafood Salad
Calamari, Heirloom Cherry Tomatoes, Roasted Golden Beets and Tender Fern Shoots
Tossed with a Mandarin Lime Vinaigrette

3rd Course

El Porron Cinsault 2010
Sichimi Spiced Seared Ahi
Served with Buck Wheat Soba Noodles, Young Ginger Coulis,
Kawari Sprout Salad, Shisho Leaves and Soy Lacquer
Intermezzo

Mead Ranch Zinfandel

4th Course

Dragon Zinfandel 2009
Hunan Style Lamb Chop
Accompanied with a Taro Fritter, Long Beans, Hamakua Ali'i Mushrooms,
Fire Roasted Red Pepper and Essence of Star Anise Demi

5th Course

Chocolate Mousse
With Fresh Seasonal Berries and a Raspberry Coulis

\$85.00 Per Person, Plus Tax, and 18% Gratuity
Limited Seating
Reservations Required