



FREEMAN

VINEYARD & WINERY

SUPPER CLUB

Join our hosts Ken and Akiko Freeman of Freeman Winery as they personally introduce highly-acclaimed paired wines with a spectacular four-course dinner created by our culinary team for a special edition Supper Club.

“Since 2001, Freeman has been one of the great pioneers of cool-climate Pinot Noir and Chardonnay, charting a course to the western edges of California winegrowing, where the influence of the Pacific Ocean shapes the character of the wines.”

Friday, March 24
5:15 p.m. Reception

*\$225 Per Person | Dinner & Wine Pairings
Does not include tax and gratuity*

Limited seating available.

Set on the communal Barefoot Table

Concierge at 808-325-8000



BEACH TREE

taste · see · relax · be

WINEMAKER DINNER

1ST COURSE

Steamed Clams

House Cured Lamb Pancetta, Saffron, Chardonnay, Leeks, Garlic,
Grilled Sourdough with Lamb Lardo

2018 Freeman Ryo-Fu Chardonnay, Green Valley of Russian River

2ND COURSE

Braised Shoulder Tagliatelle

Fava Beans, Salsa Verde, Green Garlic Gremolata, Pecorino

2018 Freeman Pinot Noir, Russian River Valley

3RD COURSE

Slow Roasted Lamb Loin

Polenta Espuma, Morel Mushrooms, Kekela Swiss Chard
Surinam Cherry & Black Pepper Lamb Jus

2017 Freeman Akiko's Cuvee, Sonoma Coast

DESSERT

Barefoot Style Dessert Sampler