



## Wine Dinner Collaboration

Monday, June 8<sup>th</sup>, 2026

5:30 pm Predinner Gathering

6 pm Dinner Commences

### *Let the Vineyards Speak*

It is our great pleasure to invite you to a very special collaborative wine dinner, featuring the wines of one of the world's most respected and visionary winemakers, Mr. Paul Hobbs.

To celebrate craftsmanship, terroir, and passion, we will showcase four wines, each carefully paired by our culinary team. All wines feature a lifelong commitment to excellence, authenticity, and deep respect for their origin.

Mr. Hobbs' story is one of humility and vision. Growing up on a New York family farm as one of eleven children, he learned the importance of hard work and respect for the land-values that shape his winemaking today.

After earning degrees in chemistry, viticulture, and enology, he started his career hands-on in vineyards and cellars. In 1979, he joined the inaugural Opus One winemaking team with Robert Mondavi and Château Mouton Rothschild, shaping his global wine perspective. Instead of following tradition, Mr. Hobbs traveled to Argentina in the late 1980s, helping to elevate Argentine Malbec and redefine its global reputation.

His single winery has grown into a global portfolio across California, New York, Argentina, France, Spain, and Armenia- each focused on expressing their unique sites. Today, Mr. Hobbs is renowned as a pioneering winemaker and a leader in modern global winemaking through his dedication and respect for terroir.

Please join us in extending a very warm Aloha to Mr. Paul Hobbs, and enjoy this memorable evening of exceptional food, remarkable wines, and shared discovery.

Please contact Michel's restaurant to make a reservation.



PAUL HOBBS  
— WINERY —

Wine Dinner Collab  
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❧ *Première Entrée* ❧

**HAMACHI & AHI CRU**

fresh island mango & fresno relish,  
mignonette

HILLICK & HOBBS, Riesling,  
Seneca Lake, NY

❧ *Deuxième Entrée* ❧

**GRILLED**

**CALEDONIAN PRAWN**

truffle, crisp prosciutto,  
creamy gruyere polenta

PAUL HOBBS, 'George Menini Vineyard',  
Chardonnay, Russian River Valley, CA

❧ *Premier Plat* ❧

**SEARED DUCK BREAST**

cherry pan reduction, roasted cabbage

PAUL HOBBS, 'Goldrock Estate', Pinot Noir,  
West Sonoma Coast, Sonoma County, CA

❧ *Deuxième Plat* ❧

**BRAISED SHORTRIB**

jus concentré, mushroom ragout,  
creamy horseradish mashed potatoes

PAUL HOBBS, 'Coombsville', Cabernet Sauvignon,  
Coombsville, Napa Valley, CA

❧ *Dessert* ❧

**CINNAMON APPLE FEUILLETÉ**

tahitian vanilla gelato

160 exclusive of tax & gratuity