



Wine Dinner Collaboration

Thursday, October 23rd, 2025

5:30 pm Predinner Gathering

6 pm Dinner Commences



MASTER SOMMELIER PATRICK OKUBO

Michel's is collaborating with Master Sommelier Patrick Okubo for October's Wine Dinner.

Patrick, who has a degree in Hospitality from the University of Hawai'i, began his career in the restaurant industry and advanced to oversee wine programs at the Four Seasons on Lāna'i.

He pursued formal wine education through the Court of Master Sommeliers, co-founded and managed Formaggio, and eventually earned the prestigious MS Diploma. Join us for an evening of expertly paired wines, excellent cuisine, and insights from one of Hawai'i's most accomplished wine professionals.

🦋 *First Course* 🦋

CRAB RISOTTO CAKE

Taittinger, La Française,
Brut, NV, Champagne, FR

🦋 *Second Course* 🦋

TARRAGON STEAMED MUSSELS

Louis Jadot, Chablis, 2021,
Burgundy, FR

🦋 *Third Course* 🦋

NEW YORK STEAK AU POIVRE

Ch. Des Jacques, Morgon, 2021,
Cote de Py, Beaujolais, Fr

🦋 *Fourth Course* 🦋

FLOURLESS BELGIAN CHOCOLATE CAKE

Taylor Fladgate, LBV,
Porto, 2018



Please contact Michel's Restaurant to make a reservation.
150 plus tax & gratuity