

Meet the Owner/Winemaker Fred Scherrer



I try to make good tasting wine that will age well. While everyone else seems to believe in doing minimal manipulation with the goal of letting the vineyard site speak, I find that since grapes do not walk off the vines and into the winery, let alone into barrels and bottles, we must actually do something with the grapes and wine along the way from time to time. Rest assured that I do try to get in the way as little as possible while trying to achieve the desired outcome. Most of our work is done and choices are made during the harvest season. Afterward, there is little reason to touch a wine that is on a wonderful trajectory.

SCHERRER
WINERY

Chef Chai's Special Monthly Wine Dinner Wednesday February 26, 2025 Dinner starts 6:00-6:15pm

One Night only
Special 5 Course Dinner and Wines
\$125 per person

Credit Card Required for Reservations.

Call **808-585-0011**

or online at **ChefChai.com**

MENU

Risotto Cake with Shrimp and Crab Meat
Fresh Tomato Sauce and Basil Pesto Cream
SCHERRER CHARDONNAY HELFER 17

Grilled Salmon with Shiitake Mushroom Butter Sauce
SCHERRER PINOT NOIR SONOMA CO

Big Island Smoked Meat
SCHERRER ZINFANDEL SCHERRER OLD MATR 17

Shanking Beef Tenderloin with Vegetable Fried Rice
SCHERRER CABERNET SAUVIGNON AV 18

DESSERT

Poached Pear Melba with
Vanilla Ice Cream and Toasted Almond

"Mahalo for dining with us"



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