

Four Course Christmas Menu 145    Wine Pairing 75

AMUSE

Pork Arancini | Pickled Jalapeño Crema | Leek Oil

STARTERS

**Duck Rillettes** | Poha Berry Gelee | Mustard Seed | Pickled Cauliflower | Gaufrettes

**Tomato Bisque** | Tristan Lobster | Ho Farm Heirloom Tomato | Crème Fraîche | Basil

APPETIZERS

**Waipoli Greens** | Shaved Vegetables | Heart of Palm | Parmigiana | Truffle Vinaigrette

**Kabocha Squash Soup** | Deep Sea Shrimp | Coconut | Shallots | Brussel Sprouts

ENTRÉES

**Braised Wagyu Short Ribs** | Hawaiian Sweet Potato | Poha | Cream Lū'au Spinach |  
Yorkshire Pudding | Braising Jus

**\*Colorado Lamb** | Fondant Potato | Poha | Carrot | Snap Peas | Local Goat Cheese | Demi

**\*Crispy Opakapaka** | Kabocha Squash | Wild Greens | Ho Farms Tomatoes | Allium | Sofrito

DESSERTS

**Citrus Bar** | Liliko'i Ganache | White Chocolate Pistachio Crunch  
Kalamansi Curd | Gingersnap Tuile

**Kona Coffee Mousse** | Mocha Cake | Dark Chocolate Macadamia Nut Crunch |  
Espresso Ganache | Haupia Gelato

A 19% service charge is added for parties of 7 or more. General excise tax of 4.71% will be added to all transactions.  
\*This item is cooked to Guest preference and/or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.