

Four Course Mother's Day Menu 145 Wine Pairing 75

AMUSE

Truffle Arancini

STARTERS

Smoked Salmon Pâté | Caviar | Fennel | Shallots | Chervil | Dill | Taro

Tomato & Watermelon Gazpacho | Marinated Watermelon | Ho Farm Tomato | Local Cucumber | Sourdough | Crème Fraiche | Basil

Beet and Smoked Goat Cheese | Truffle Vinaigrette | Local Citrus | Allium | Macadamia Nut Crumble | Watercress

APPETIZERS

***Aburi Ahi** | Ginger Scallion Sauce | Marinated Ikura | Maui Onion | Lemon | Hirabara Radish

Miso Braised Wagyu Short Ribs | Creamy Polenta | Farmer's Market Fricassee Vegetables | Shallot | Herbs

Ika Ink Risotto | Charred He'e | Tomato and Olive Tapenade | Red Onion | Citrus | Chervil | Scallion

ENTRÉES

***Local Catch** | Hawaiian Snapper | Braised Fennel | Fondant | Tomato | Celery | Bouillabaisse Broth

***Aged Duck Breast** | Tea Glaze | Carrot and Ginger | Poha | Radicchio | Daikon

Lobster Tail | Gnocchi | White Asparagus | Snap Peas | Hamakua Mushroom | Truffle Sabayon

***Lamb Chop** | Pea & Mint | Croquette | Baby Carrot | Local Goat Cheese | Shallot | Lamb Jus

DESSERTS

Kona Coffee Mousse | Macadamia Nut Brittle Crunch | Coffee Liqueur Ganache | Chocolate Coffee Cake

Yuzu Calamansi Cheesecake | Citrus Pistachio Cake | Liliko'i Tuille | Pistachio Anglaise
Black Sesame Crumble

Honey Matcha Panna Cotta | Lavender Blackberry Sponge | Vanilla Bean Whipped Cream
Coconut Crumble

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.