



Four Course Tasting Menu 125 Wine Pairing 55

STARTERS

Kabocha Squash | Deep Sea Shrimp | Coconut | Shallot | Palm Sugar | Brussel Sprouts

Waipoli Greens | Shaved Vegetables | Hearts of Palm | Basil Seed | Avocado | Citrus | Green Goddess

Kiawe Smoked Fish | Espelette | Smoked Trout Roe | Chervil | Dill | Taro

***Venison Tartare** | Black Garlic and Truffle | Cured Egg Yolk | Forrest Greens | Sourdough

APPETIZERS

***“Lox” Opakapaka** | Greens | Citrus | Raw + Pickled Vegetables | Seeds

He´e | Octopus | Miso and Parmesan Risotto | Lemon | Herbs | Hon Shimeji

Pork Belly | Scanlan Sauce | Onion | Kiawe Honey | Okinawa Sweet Potato

***Ahi** | Limu | Maui Sweet Onion | Cucumber | Uni | Ikura | Spicy Greens

ENTRÉES

***Local Catch** | Osetra Caviar Vinaigrette | Hearts of Palm | Land and Sea Asparagus

Scallops | Bacon | Cauliflower | Salsa Verde | Brussel Sprouts | Kahuku Sweet Corn

Ika Ink Doppio Ravioli | Scallop + Shrimp | Pea + Mint | Lobster | Smoked Trout Roe | Yuzu Cream

Duck | Aged Breast | “Huli Huli” Smoked Tomato Jam | Pineapple | Mustard Seed | Demi

***“Paniolo” Kobe Ribeye** | Shishito Chimi | Shallot and Mushroom | Fondant Potato | Tomato | Demi

***Lamb** | Beet | Carrot | Snap Peas | Marble Potatoes | Local Goat Cheese | Demi

DESSERTS

Citrus Bar | Liliko´i Ganache | White Chocolate-Pistachio Crunch
Kalamansi Curd | Gingersnap Tuile

Coconut Flan | Tres Leches Cake | Dulce De Leche Meringue
Coconut Shortbread | Fresh Mango

Chocolate Mousse | Milk Chocolate Macadamia Nut Crunch
Cinnamon Whipped Cream | Kona Coffee Anglaise

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.