

Waikiki Sunset Cruise and
Chef Mavro Dinner

menu

BIGEYE AHI POKE

ogo, chives, aleppo pepper, taro crisp

BOUILLABAISSSE

day boat catch, saffron, fennel
tomato, rouille

MIYAZAKI WAGYU FRICASSEE

chimichurri, breadfruit, warabi
mustard seeds

CHOCOLATE

waiialua estate chocolate
guava, black sesame, olive oil