

5 - COURSE PRIX FIXE DINNER

PLATED

Choose one selection per category for your party
Charcuterie is included as first course unless requested

I. CHARCUTERIE

CHARCUTERIE BOARD

Chef's artisan presentation of locally-grown and seasonal fruit, premium hard, soft, and aged cheeses, house-cured meats, nuts and accompaniments

Appetizers

RISOTTO ARANCINI

romesco sauce, basil pearls

SEARED SCALLOPS

♠ sweet ube puree
rainbow parsnip &
lilikoi gastrique

MINI

LOBSTER BISQUE

BREAD BOWL

Scratch made lobster
bisque in toasted roll &
aged havarti cheese

KAUAI PRAWNS SKEWERS

w thick cut bacon &
Hawaiian
honey bbq sauce

TRUFFLE PONZU AHI CARPACCIO

Bubu arare
jalapeño &
cucumber

Mains

FILET MIGNON & LOBSTER

red wine Demi glacé & lobster sauce
whipped potato &
local garlic vegetable, truffle tuile

MAC NUT-CRUSTED RACK OF LAMB & CHILEAN SEABASS

♠ asparagus & ube coconut mash,
mint hollandaise &
pineapple confit

TRUFFLE RISOTTO W SCALLOPS & HALF LOBSTER TAIL

truffle risotto w asparagus,
tomato & alii mushroom,
three u10 scallops,
lobster bisque sauce &
toasted parsnip

COCONUT BRAISED SHORTRIB & FRESH CATCH

Toasted coconut sauce, white wine beurre blanc
ube mash & garlic vegetables

VEGATABLE TURINE

A rainbow of color and texture, poached, grilled & confit veggies
w a cream coconut sauce (vegan)

Salad

♠ Local green salad

w/ Pineapple honey
vinaigrette and
candied macadamia nut,
garden vegetables

WEDGE SALAD

Blue cheese
bacon, tomato &
onion

CAESAR SALAD

crunch bread
croutons
parmigiana
& classic dressing

SPICY PAPAYA SALAD

GOAT CHEESE & BEET SALAD

Roasted beets, goat
cheese & candied walnuts
w sweet mango
vinaigrette

Dessert

UBE & COCONUT VOLCANO

Gram cracker
crumble, passion
fruit sauce

CREME BRÛLÉE MOUSSE

w/ candied orange crust,
whipped cream & fresh fruit

♠ KONA CHOCOLATE PANACOTTA

with raspberry sauce,
candied walnuts,
shaved kona chocolate,
gold leaf

STRAWBERRY SHORTCAKE

candied strawberry, whip cream, mint

NEW YORK CHEESCAKE

fresh fruit, pineapple
sauce, Chocolate crumble,
edible flower

*Food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. Please inform the staff of any food allergies. All service is tax included/gratuity is optional. Consuming raw undercooked meats such as seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions

FAMILY STYLE

Table center or drop off

Please choose two proteins from the list below

♠ Braised coconut shortrib

Grilled teriyaki chicken w butteryaki glaze

Kauai prawns or fresh catch
w lemon caper beurre blanc & roasted tomato

Grilled Kalbi (shortrib) w Hawaiiin bbq sauce

Grilled tender tri tip steak with garden herb chimichuri

Please make one selection

♠ Garlic roasted green beans

Honey glazed kiawe honey carrots

Pan roasted brussel sprouts w parmesan

Roasted cauliflower with mushroom

Baby bok choy with garlic butter

Please make one selection

Spicy papaya salad

Mango honey vinaigrette w candied mac
nuts

Coleslaw

Blue cheese salad with bacon tomato onion

♠ Caesar salad w housemade croutons

Please make one selection

Rice

Mac salad

Herb Roasted potatoes

whipped potatoes +\$15

♠ Truffle mac n cheese +\$15

Please make one selection

♠ Hawaiiin sweet rolls

Butter rolls

Ube rolls

Garlic bread

Buttermilk biscuits

Please make one selection

♠ Brownies

Coconut haupia

Chocolate chip cookies

Mixed berry cobbler

Choice cheesecake



*FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS, SUCH AS DAIRY, EGGS, WHEAT, SOYBEANS, TREE NUTS, PEANUTS, FISH, SHELLFISH OR WHEAT. PLEASE INFORM THE STAFF OF ANY FOOD ALLERGIES. ALL SERVICE IS TAX INCLUDED/GRATUITY IS OPTIONAL. CONSUMING RAW UNDERCOOKED MEATS SUCH AS SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS