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 & Hawaiin honey bbq sauce

TRUFFLE PONZU AHI CARPACCIO

Bubu arare jalapeño & cucumber

Mains

FILET MIGNON & LOBSTER

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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

STRAWBERRY SHORTCAKE

candied strawberry, whip cream, mint

Gram cracker crumble, passion fruit sauce

with ras

creme brûlée mousse w/ candied orange crust,

whipped cream & fresh fruit

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

♠ KONA CHOCOLATE PANACOTTA

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



Grilled teriyaki chicken w butteryaki glaze

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

Grilled Kalbi (shortrib) w Hawaiin 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

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Mac salad

Herb Roasted potatoes

whipped potatoes +\$15

Truffle mac n cheese +\$15

Please make one selection

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A Hawaiin sweet rolls

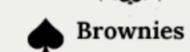
Butter rolls

Ube rolls

Garlic bread

Buttermilk biscuits

Please make one selection



Coconut haupia

Chocolate chip cookies

Mixed berry cobbler

Choice cheescake

