

Act 1 Appetizers

Focaccia -

Miso chili with roasted garlic \$6 (vegan)

Beet & Goat Cheese Salad -

Hirabara Farms lettuce medley, yuzu truffle vinaigrette, beets, goat cheese \$13
(vegan by request, GF by request)

Pizzetti -

In-house grilled flatbread, mushrooms, truffle, mornay sauce, potato, Reggiano parm \$18 (vgt)

Creamy Celery Root Soup -

With porcini mushroom foam \$14 (vgt)

Bone Marrow -

Oxtail marmalade, grilled bread \$19 (DF)

Pounded Ahi* -

Sourdough, foie powder, napa cabbage \$20 (DF, GF by request)

Chilled Snow Crab Salad -

Celeriac, cucumber, Kona “caviar” \$25

Keiki

Chicken Fingers - coconut rice, diced fruit
Butter Pasta - steamed broccoli, fruit
\$12

Act II Entrees

Chicken Bucatini Pasta -

House made sausage, long pepper, tomato fondue, locally grown oyster mushrooms \$28

Pork Tenderloin -

Okinawan sweet potato, prosciutto, wasabi jus, mustard greens \$34 (DF)

“Hot Pot” Opakapaka -

Hawaiian snapper, coconut curry broth, rainbow carrots, potato, basil oil \$32 (DF, GF)

Five Spice Kanpachi -

Sherry-port beurre rouge, ulu tots \$36 (GF)

Braised Beef Short Rib -

Tomato tamarind braise, pickled papaya, leeks, pomme puree \$38

Glazed Lamb Shank -

Signature dish, coconut rice, carrot-curry \$44

Pumpkin Curry (vgn) -

Coconut rice, yellow curry, local mushrooms
\$28 - add chicken \$9, add kanpachi \$15

Sides & Add-ons

Truffled Papparadelle with Maui shrimp \$24
Coconut Jasmine Rice \$9
Pomme Puree \$9
Seasonal Greens \$12

Act III Desserts

Lilikoi Creme Brulee - passionfruit custard

Chocolate mousse on phyllo, nutella,
banana crumble

Mango Chilled Soup - lemon sorbet, lime (Vgn, GF)

Bananas Fosters - in house vanilla ice-cream-
prepared table-side en flambe (GF)