

Act 1 Appetizers

Focaccia -

Miso chili with roasted garlic \$6 (vgn)

Pounded Ahi -

Sourdough, foie gras powder, napa cabbage
\$20 (df)

Bird's Nest Salad -

Local greens, yuzu dressing, poached egg
\$13 (gf, vgn on request)

Flatbread "Caprese" -

Tomato fondue, garlic,
shaved reggiano \$18 (vgt)

Summer Pea Soup -

Garnished with pickled shrimp
\$15 (gf, vgt by request)

Bone Marrow -

Oxtail marmalade, grilled bread \$20

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

Pan Roasted Mushroom Chicken -

Hamakua lion's mane & oyster mushrooms,
pomme bouchon, caramelized leeks \$34 (gf)

Kanpachi -

Five spice, ulu galette,
sherry-port beurre rouge \$38

Glazed Lamb Shank -

Braised, coconut rice, glazed carrots \$44

Braised Short Rib -

Tomato tamarind braise, pickled papaya,
leeks pomme puree \$42

Wild Pacific Salmon -

Sauteed, cocoa nectar sauce, fennel Salad,
watercress \$34 (gf)

Pumpkin Curry (vgn) -

Coconut rice, yellow curry, local mushrooms
\$29 - add chicken \$9, add kanpachi \$15

Sides & Add-ons

Seared Foie Gras - \$18

3 Pan-fried Maui Shrimp \$18

Fingerling Frites with Bearnaise \$11

Truffled Papparadelle with Maui shrimp \$24

Coconut Jasmine Rice \$9

Pomme Puree \$9

Seasonal Greens \$14

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)