

# Act 1 Appetizers

## **Focaccia -**

Miso chili with roasted garlic \$6 (vgn)

## **Pounded Ahi -**

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

## **Salad Bouquet -**

Beet, heart of palm, yuzu vinaigrette \$13  
(gf, vgn)

## **Grilled Flatbread -**

Chocolate mole, shrimp, biquinho, cheese  
\$18

## **Celery Root Soup -**

Creamed, with porcini and hamakua, \$15  
(gf, veg)

## **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)

## **Dosa -**

Lentils, taro, green curry sauce \$29 (vgn)

## **French Stuffed Onion -**

Roasted root vegetables, balsamic sauce  
soubise, haricot vert \$28 (veg)

## **Sides**

Fingerling Frites with Bearnaise \$12  
Truffled Papparadelle with lobster \$24  
Coconut Rice - \$9  
Pomme Puree - \$9

# Act III Desserts

**Ginger Carrot Cake** - cream cheese icing, honey ice cream

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

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