

Act I

Focaccia -

Miso chili with roasted garlic \$6 (Vgn)

Pounded Ahi* -

Sourdough, foie powder, napa cabbage
\$16

Beet Salad -

Apples, goat cheese, pea tendrils,
endive, ponzu, truffle vinaigrette
\$13 (GF, Veg/Vgn)

Ulu Dauphine -

Spinach, frisee, crispy shallots,
lobster-mustard dressing \$15

Shrimp Wonton Soup -

Fresh hearts of palm, Maui shrimp
\$15 (DF, GF)

Bone Marrow -

Oxtail marmalade, grilled bread \$18

Salad of Haricot Vert -

Green beans, red pepper, sesame
\$14 (Vgn, DF)

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Act II

Pappardelle Pasta -

Fresh pasta, porcini mushroom "Bolognese"
\$28 (Veg)

Chicken -

Prosciutto-wrapped, stewed lentils,
leeks, bacon \$27 (GF)

Kanpachi -

Five spice, house gnocchi,
sherry-port beurre rouge \$29

Grilled Yellow Fin Tuna -

Lemongrass infused taro, coconut,
red curry, ginger \$28 (GF, DF)
Substitute Sauteed Tofu (Vgn)

Glazed Lamb Shank -

Braised, coconut rice, creamed shishito \$29

Braised Short Rib -

Tomato tamarind braise, pickled papaya, leeks
pomme puree \$30

Sides

Fingerling Frites with Bearnaise \$12

Truffled Pappardelle with lobster \$24

Coconut Jasmine Rice \$8 (Vgn, GF, DF)

Act III

Crepe Cake - Ube cream, chocolate ice cream

Mango chilled soup, lemon sorbet, lime (Vgn, GF)

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