TASTING MENU

CAVIAR SERVICE FOR TWO

Regiis Ova Caviar, Warm Blinis, Chives
and Crème Fraîche

(200 supplemental charge)

JARDINIÈRE

Gava Grow Diva Cucumber, Ho Farm Tomatoes
Red Radish, Dill, and Avocado Purée

Gundlach Bundschu Estate Vineyard, Dry Gewürztraminer, 2023

SMOKED HUDSON VALLEY FOIE GRAS

Roasted Maui Gold Pineapple, Kahaluʻu Coconut Chutney
Toasted Macadamia Nuts, and Laʻie Vanilla Jus

(15 supplemental charge)

Huet, Moelleux, Le Mont, Vouvray, 2022

SAUTÉED KAUAI PRAWNS

Handcut Squid Ink Pasta, Kamuela Tomatoes, Crispy Ogo
and Pimentón Broth

Etude, Pinot Gris, Carneros, 2022

HAND CUT MORINGA TAGLIATELLE

Parmigiano-Reggiano and Black Winter Truffles (4g)

(50 supplemental charge)

Sette Ponti, Crognolo, Tuscany, 2021

CERTIFIED ANGUS BEEF TENDERLOIN

Green Peas, Gava Grow Carrots, and Foie Gras Emulsion

Foppiano Estate, Pinot Noir, 2023

GRILLED JAPANESE A-5 WAGYU

Kula Romaine, Ho Farm Tomatoes, Spinach Panade
and Bone Marrow Vinaigrette

(85 supplemental charge)

Sequoia Grove, Cabernet Sauvignon, Napa, 2021

LOBSTER RISOTTO

Whole 1lb Maine Lobster, Small Kine Farms Mushrooms
Wilted Spinach, Preserved Local Meyer Lemon
Parmigiano-Reggiano, and Acquerello Carnaroli Rice

(45 supplemental charge)

Kumeu River, Estate Chardonnay, New Zealand

"MUD PIE"

Roselani Coffee Ice Cream, Oreo Crust, Whipped Cream
and Cherry Coulis

Chapoutier, Rimage, Banyuls

115

Wine Pairing by Master Sommelier Patrick Okubo 75

FEATURED LOCAL ARTIST

Mariah Standal

Mariah Standal is a 4th generation lifestyle and adventure
photographer. Born in Hawaii and raised in Wisconsin, Mariah grew
up steeped in the house of both a scientist and an artist and learned to
appreciate light and observe moments like a documentarian from a
young age. In this era of fast media consumption, Mariah creates
"slow art" with the intention of longevity, and she expresses that in the
way she hunts for compositions and looks to film to convey nostalgia
and timelessness.

displayed art for sale