



## GRAND TASTING

The Grand Tasting menu is a multi-coursed curated journey through Hawai'i's farms, fields and fisheries leading to the discovery of a true sense of place

### CAVIAR & GNOCCHI

Regiis Ova Caviar and Handrolled Russet Potato Gnocchi  
(35 supplemental charge)  
*Charles Heidsieck, Brut Réserve, Champagne, NV*

### HAND ROLLED TARO ROOT AGNOLOTTI

Luau Leaves, Crispy Kalo, Parmigiano-Reggiano, and Black Winter Truffles  
(add Shaved Black Winter Truffles 4g - 45)  
*Castello di Neive, Barbaresco, Piedmont, 2020*

### “MACADAMIA NUT” JAPANESE HAMACHI

Melted Belgian Endive, Toasted Macadamia Nuts, and Big Island Yuzu  
*Gaja Ca'Marcanda, Vistamare, Tuscany, 2022*

### FRICASSÉE OF MAINE LOBSTER

Gava Grow's Lettuces, Sweet Peas, Applewood Smoked Bacon, Lobster Bordelaise, and Béarnaise Mousseline  
*Louis Jadot, Pouilly-Fuissé 1er Cru, Burgundy, 2020*

### JAPANESE A-5 WAGYU “PIPIKAULA”

Braised Oprah's Farm's Cabbage, Fork Crushed Potatoes, and Thousand Island Gastrique  
*Daou, Soul of a Lion, Cabernet Sauvignon, Paso Robles, 2020*

### SHAVE ICE

Honeydew Melon and Sweet Cream

### WARM CHOCOLATE MOUSSE

Ku'ia Estate Chocolate, Macadamia Nut Praline, and Chocolate Biscuit  
*Fonseca, 10 Year Tawny, Port*

170

Wine Pairing by Master Sommelier Patrick Okubo 135

Curated by Executive Chef Jonathan Mizukami and Chef Johnny Phan

Service charge of 19% will be added to checks for parties of 6 guests or more

Menu items subject to change based on seasonal availability

\*consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses

October 2024