

TASTING MENU

CAVIAR SERVICE FOR TWO

Regiis Ova Caviar, Warm Blinis, Chives
and Crème Fraîche
(200 supplemental charge)

CURED KONA KANPACHI

Cucumber, Avocado, Lime, Pickled Red Onions
and Aguachile
Faustino, Art Collection, Rosé, Spain

SMOKED HUDSON VALLEY FOIE GRAS

Roasted Maui Gold Pineapple, Kahalu'u Coconut Chutney
Toasted Macadamia Nuts, and La'ie Vanilla Jus
(15 supplemental charge)
Gundlach Bundschu, Gewürztraminer, Sonoma, 2022

SEARED JAPANESE SCALLOP

Kahuku Corn Porridge and Ashiya Baycourt Topping
Domaine William Fèvre, Chablis, 2022

HAND CUT MORINGA TAGLIATELLE

Parmigiano-Reggiano and Black Winter Truffles (4g)
(45 supplemental charge)
Caparzo, Sangiovese, Tuscany

HERB ROASTED BEEF RIBEYE

Gava Grow Turnips, Fork Crushed Potatoes, Ogo, Onion Relish
Sauce Piquante
BV, Cabernet Sauvignon, Napa Valley, 2021

GRILLED JAPANESE A-5 WAGYU

Kula Romaine, Ho Farm Tomatoes, Spinach Panade
and Bone Marrow Vinaigrette
(85 supplemental charge)
Clos du Val, Cabernet Sauvignon, Napa Valley, 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)
Résonance, Pinot Noir, Willamette Valley, 2022

SAVARIN

Big Island Orange, La'ie Vanilla Bean, Chantilly Cream
Schramsberg, Crémant Demi-Sec, 2020

110

Wine Pairing by Master Sommelier Patrick Okubo 85

FEATURED LOCAL ARTIST

Sarah Farris

Sarah Farris is a Native Hawaiian artist using a unique blend of pop art and realism, reflecting her fascination with interpreting and expressing pop culture in a creative and visually striking way. Through her art, Sarah honors her cultural heritage and hopes to inspire others to appreciate the richness and diversity of Hawaiian culture, especially through the spiritual aspect.



displayed art for sale