

## STARTERS



### **Blackened Ahi**

Wasabi and Ginger Beurre Blanc 13.00

### **Sautéed Foie Gras**

Vanilla Pineapple, Roasted Pearl Onions 19.00

### **Half Dozen Oysters in an Open Shell**

Served in a Bed of Ice and Condiments 16.00

### **Seafood Medley**

Ahi Sashimi, Oyster in Half Shell, Tiger Shrimp,  
Cilantro Sesame Vinaigrette,  
Wasabi Horseradish Sauce 19.00

### **Kahuku Shrimp, Avocado & Hearts of Palm**

Pupukea Greens, Passion Fruit Vinaigrette 13.00

### **Grilled Heart of Romaine**

Shaved Romano Cheese and Pineapple Croutons,  
Garlic Infused Dressing 12.00

### **Hau'ula Tomatoes**

Crab Endive Radicchio Salad,  
Sesame Dijon Vinaigrette  
11.00

### **Grilled Mango & Goat Cheese Salad**

Arugula, Macadamia Nut,  
Balsamic Vinaigrette 9.00

## SOUP

### **Carrot & Maui Onion**

9.00

### **Oven Roasted North Shore Tomato**

100% Vegetarian Soup 8.00

*The Art of Food & Wine Pairing*



**Entrées**

All produce is 100% organic

**Braised Kona Lobster**

Saffron Risotto, Romano Cheese, Asparagus Tips,  
Lemon, Tarragon Beurre Blanc Market Price  
*Rombauer, Chardonnay, Napa Valley, CA 77.00*

**Opakapaka**

Pipikaula Risotto, Green Vegetable Medley,  
Pea & Mint Puree 36.00  
*Chalk Hill Sauvignon Blanc Napa Valley, CA 62.00*

**Hamachi Fillet**

Toasted Orzo, Asian Cabbage, Shiitake Mushrooms, Ginger Shoyu Butter 32.00  
*Cakebread Chardonnay Napa Valley, CA 94.00*

**Crab Crusted Hawaiian Sea Bass**

Cannellini Bean Cassoulet, Spinach, Roasted Big Island Tomato,  
Lemon Grass Coulis 29.00  
*Michel Redde, Sancerre, Loire Valley, France 60.00*

**Pepper Crusted Ahi**

Kahuku Corn Fritter, Sesame Miso Vegetable Slaw  
Watercress, Ginger Puree 29.00  
*Northstar Merlot, Columbia Valley, WA 63.00*

**Salmon Fillet**

Herb Cous Cous, Shaved Fennel and Asparagus, Salad, Mango Salsa 28.00  
*Archery Summit "Cuvee" Willamette Valley, OR 94.00*

**Roasted Chicken**

Garlic Vegetable Jus 29.00  
*Chuck Furuya Pinot Noir, Santa Maria Valley, CA 57.00*

**Pork Tenderloin**

Roasted Sweet Potato, Papaya & Jicama, Game Jus 27.00  
*Foxen, "Cuvee Jeanne Mario" Grenache Mouvedre, Santa Barbara, CA 75.00*

**Filet Mignon**

Served with Truffle Mashed Potato, Wild Mushroom Demi-Glace 34.00  
*Chateau Montelena Cabernet, Napa Valley, CA 95.00*

**Wagyu New York Strip Loin**

Yukon Gold Potato, Roasted Peppers, Ali Mushrooms, Demi Glace 50.00  
*Arger-Martucci Cabernet Franc, Napa Valley, CA 70.00*

**Herb Crusted Lamb Rack**

Roasted Vegetables, Rosemary Port Demi-Glace 42.00  
*Peay Vineyards "Les Titans Estate" Syrah, Sonoma Coast, CA 95.00*

*Taxes and gratuity not included*

*Parties of 8 or more will be subject to an applied 17% gratuity*