

small plates

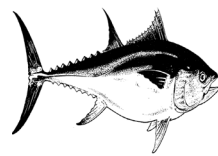
Blistered Shishito Peppers
chipotle crème fraîche
8

Kualoa Oysters
on the half shell,
wasabi cocktail sauce, mignonette
28

Crab Arancini
truffle aioli
12

Shrimp Cocktail
wasabi cocktail sauce
22

Smoked Ahi Dip
kimchi rice crackers
14



first from market

Spring 2017

~ FIRST ~

Charred Octopus
marcona almond gremolata, ung choy, Kahuku corn.....24

Baby Beet Salad
Sweet Land Farm goat cheese, arugula, dill.....18

Big Island Heart of Palm Salad
butter lettuce, parsley, Mari's Garden roasted tomato vinaigrette.....20

Truffled Egg Toast
brioche, Fontina cheese, truffle oil.....16

Hand Cut Steak Tartare
local tenderloin, egg yolk, croutons.....24

Tuna Sashimi
poke flavors, caviar, shaved tomato.....18

Steamed Mussels
white wine, tomato, parsley, grilled toast.....18

Local Tomato Salad
burrata, arugula, basil oil.....16



~ HANDMADE PASTA & GRAINS ~

Pappardelle
mushroom Bolognese, black truffles, pancetta.....28

Risotto
Kualoa Ranch prawns, herbed bread crumbs.....32

Squid Ink Tagliatelle
bouillabaisse, seared tuna, ono, rouille.....34

~ SECONDS ~

Grilled Hawaiian Tuna
Moloka'i short ribs, shiitake mushrooms, edamame puree, yuzu foam.....38

Roasted Local Ono
pancetta wrapped, cauliflower puree, bush beans, mussels.....36

Roasted Jidori Chicken
ras el hanout, grilled onion, Kine Farms mushrooms, ung choy, polenta.....34

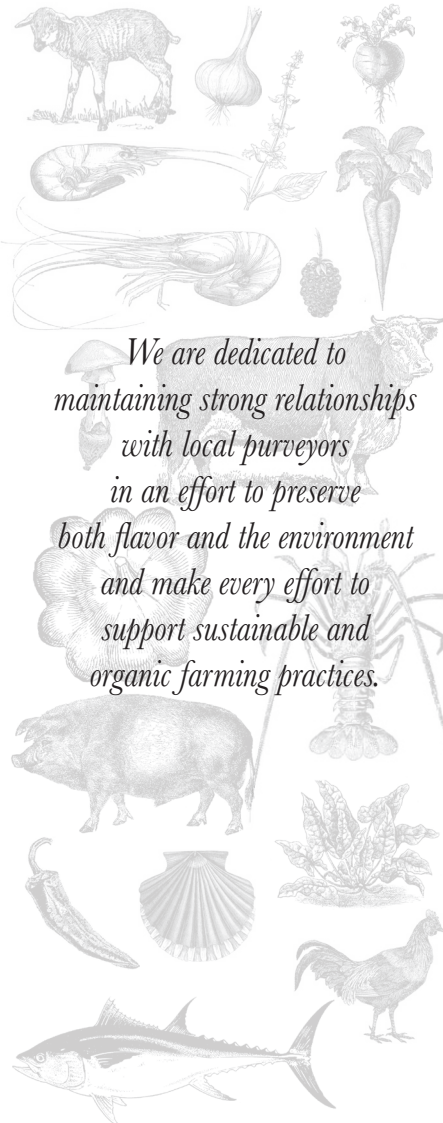
Braised Makaweli Short Ribs
carrot ginger puree, beets, carrots.....36

Local Tenderloin
herb crust, Big Island French Horn mushrooms, sauce au duxelle.....52

Makaweli NY Strip
kabocha puree, gnocchi romaine, pak choi.....52

Butcher's Block
28 day dry aged Prime Ribeye, panzanella salad, Maui tomatoes, green harissa.....85

Crackling 2 Lady Pig Farmers Pork Shank (for two)
Portuguese mussels and prawns, saffron rice, pineapple glaze.....48pp



We are dedicated to maintaining strong relationships with local purveyors in an effort to preserve both flavor and the environment and make every effort to support sustainable and organic farming practices.

MARKET

EXECUTIVE CHEF *Johan Svensson*

sides

Moloka'i Sweet Potato *Sweet Land Farm goat cheese gratin*.....10

Charred Chinese Broccoli *spicy soy glaze*.....10

Naked Cow Dairy Mac & Cheese *peppercorn cheese*.....10