



~ BLT MARKET LUNCH SET ~

Express

Served with our signature Brazilian Cheesy Bread

~ **FIRST** ~

Please choose

Marinated Baby Beet Salad

Nalo Farm arugula, Sweet Land Farm goat cheese

Classic Caesar Salad

local baby romaine, parmesan, spicy croutons, chives

~ **ENTREES** ~

Please choose

Grilled Tuna Nicoise

butter lettuce, local asparagus, egg, mustard vinaigrette

Croque Monsieur

black forest ham, bechamel

“BLT”

*bacon, Mari’s garden lettuce,
Hamakua tomato, kewpie mayonnaise*

~ **HOUSEMADE SODAS** ~

Please choose

Rosemary Refresher

Papaya Sunrise

Royal Punch

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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.

EXECUTIVE CHEF *Johan Svensson*

Leisure

Served with our signature Brazilian Cheesy Bread

~ **FIRST** ~

Please choose

Seared Potstickers

pork & chicken, ponzu sauce

Grilled Octopus Salad

marcona almond gremolata, purple spinach

~ **ENTREES** ~

Please choose

Roasted Local Ono

pancetta wrapped, cauliflower steak, miso broth

Roasted Jidori Chicken

*ras el hanout, grilled onion, Kine Farms mushrooms,
ung choy, polenta*

Kine Farm Crimini Mushroom Risotto

parmesan

~ **DESSERT** ~

Mint Dark Chocolate Tart

mint custard, chocolate biscuit

~ **WINE BY THE GLASS** ~

Please choose

Prosecco, Caposaldo, Italy

Chenin Blanc, Man Vinters, South Africa

Rose, Wairau River, New Zealand

Cabernet Sauvignon, BenMarco, Argentina

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