

*first from market*



GOLDEN WEEK 2017

~ **FIRST** ~

*please choose one*

**Baby Beet Salad**

Sweet Land Farm chevre, baby arugula, dill

**Grilled Octopus Salad**

Ili'ili organic greens, chickpeas, charred tomato, marcona almond gremolata

**Buratta Salad**

Mari's Garden tomatoes, red onion, basil seeds vinaigrette

~ **SECOND** ~

*please choose one*

**Housemade Pappardelle**

roasted Big Island Alii Aryngi mushrooms, black truffle, herb crust

**Grilled Monchong**

grapes, cherry tomato, black olives, parsley pistou, brown butter

**Grilled Local Striploin**

gnocchi romaine, garlic sautéed bok choy

~ **DESSERT** ~

*please choose one*

**Frozen Chocolate Lavender Soufflé**

orange crème anglaise

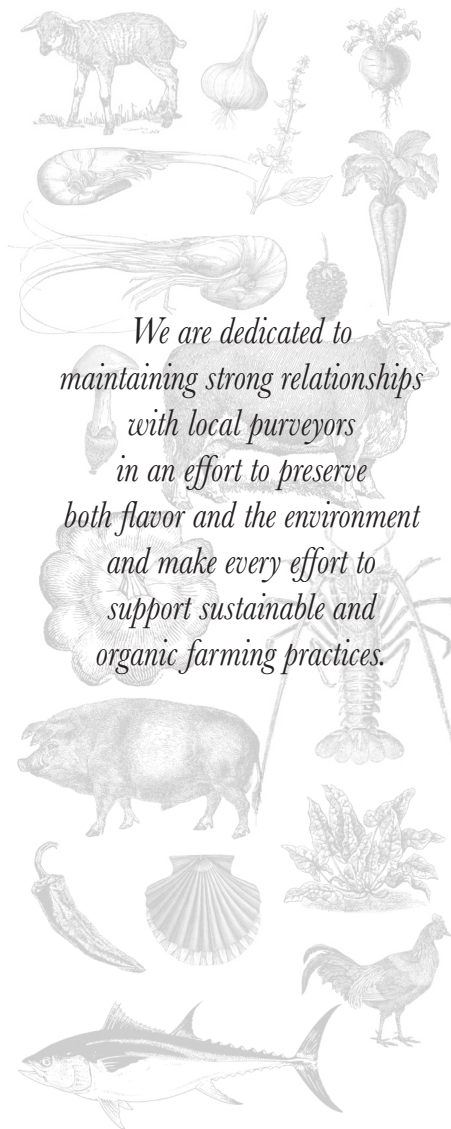
**Kona Orange Cheesecake**

chocolate ice cream

**Coconut Calamansi Gateau**

mango sherbert

75 per person Wine Pairing 35 per person



*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.*

BLT  
MARKET

EXECUTIVE CHEF *Johan Svensson*