



## CHEF'S TASTING MENU

130 PER PERSON  
175 WITH WINE PAIRING

- AMUSE BOUCHE melon custard | ossetra caviar nf ef df gf  
"EGGS on EGGS"
- LOCAL GOAT CHEESE DUO surfing goat | hawaii goat dairy  
roasted beets | pear | avocado mousse  
spicy lilikoi | pistachio ef  
*Henri Bourgeois, 'Les Barronnes' Sauvignon  
Blanc, Loire Valley*
- BIG ISLAND ABALONE uni espuma | ho farm cherry tomato  
sea asparagus nf df  
*William Fevre 'Champs Royaux', Chablis, France*
- FOIE GRAS seasonal fruit compote | macadamia nut crumble  
cacao | toasted sweet bread ef  
*Royal Tokaji, 5 Puttonyos, Hungary*
- SHELLFISH RAVIOLI small kine farm crimini mushroom | spinach | sake butter  
soy reduction | shiso nf  
*Patz and Hall, Chardonnay, Sonoma Coast*
- CRISPY SKIN MOI hamakua ali'i mushroom | lemongrass soy vinaigrette  
long bean | dried scallop-nameko mushroom rice nf ef df  
*Dr. Loosen, Riesling, Kabinett, Mosel*
- PRIME FILET MIGNON charred hearts of palm | brussels sprouts  
Supplement A5 Miyazaki shallot potato puree | burgundy jus nf ef gf  
Wagyu Striploin 2oz | 30  
*Trefethen Estate, Cabernet Sauvignon  
Oak Knoll, Napa Valley*
- HAWAIIAN CHOCOLATE crisp macadamia nuts | white chocolate mousse  
CREMEUX tangerine sorbet  
*Pio Cesare, Moscato d'Asti, Piedmont*

GF = Gluten Free NF = Nut Free DF = Dairy Free EF = Egg Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness