



CHEF'S TASTING MENU

130 PER PERSON
175 WITH WINE PAIRING

AMUSE BOUCHE
"EGGS on EGGS" melon custard | ossetra caviar nf ef df gf

LOCAL GOAT CHEESE DUO surfing goat | hawaii goat dairy
roasted beets | pear | avocado mousse
spicy lilikoi | pistachio ef
*Henri Bourgeois, 'Les Baronnes' 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, Late Harvest, Hungary

SHELLFISH RAVIOLI small kine farm crimini mushroom | spinach | sake butter
soy reduction | shiso nf
Patz and Hall, Chardonnay, Sonoma Coast

HAMAKUA MUSHROOM confit Ho farm tomatoes | fennel | potato nf ef
CRUSTED CHILEAN SEABASS *Melville Estate, Pinot Noir, Sta. Rita Hills*

SOUS VIDE TENDERLOIN of BEEF hearts of palm soubise | baby vegetables
Supplement A5 Miyazaki truffle red wine jus gf nf ef
Wagyu Striploin 2oz | 30 *Stag's Leap Wine Cellars, 'Hands of Time', Bordeaux Blend,
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