



PRIX FIXE MENU

100 PER PERSON
135 WITH WINE PAIRING

AMUSE BOUCHE

Kona Kampachi Crudo aji amarillo | spicy pineapple | pear | crispy garlic nf ef df gf
Dr. Loosen, Riesling, Kabinett, Mosel

Schezuan Oxtail Ragù pickled red onion | macadamia nut herb crumble
tendon crisp
Dr. Loosen, Riesling, Kabinett, Mosel

Hamakua Mushroom Crusted confit Ho farm tomatoes | fennel | potato nf, ef
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*

Or

Hawaiian Salt & Herb Crusted piquillo pepper hummus | eggplant | heirloom tomato
Colorado Lamb pomegranate-mint gastrique nf
*Trefethen Estate, Cabernet Sauvignon
Oak Knoll, Napa Valley*

Big Island Goat Cheese Cake lilikoi | coconut sable | raspberry nf

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