

Prix Fixe Menu

Amuse Bouche

Roederer Estate Brut, Anderson Valley

First Course

Caesar Salad

Romaine Lettuce, Potato Bread "Crouton", Radish, Tomato, Boquerones, Parmesan NF
or

Beef & Sprout Salad

Mung Bean Sprouts, Crispy Mung Beans, Cucumber, Mint, Red Onion, Tiparos Lime Dressing, Rouille DF, EF
or

Charred Gem Lettuce Salad

Shiso-Umeboshi Tomato Chutney, Goat Cheese, Candied Macadamia Nuts, Black Currant Crostini EF
or

Soy Braised Beef Short Rib Tempura

Avocado, Aji Amarillo Sauce NF
or

Ahi Crudo

Ponzu, Scallion Oil, Toasted Buckwheat Kernels, Tsukemono, Wasabi Tobiko NF, DF, EF
Au Bon Climat Pinot Noir, Santa Barbara

Soup

Oxtail Soup

Oxtail Roulade, Bok Choy, Shiitake, Ginger Scallion, Chili Oil DF, EF
or

Corn Bisque

Creamed Corn & Leek, Crispy Lentils GF, NF, EF
or

Sweet Potato Vichyssoise

Crab Meat, Crème Fraiche, Chives GF, NF, EF
La Viarte Pinot Grigio, Italy

Main Course

Pacific Catch

Chef's Daily Seafood Creation
or

Crispy Wok Fried Prawns

Asian Vegetables, Ginger Scallion Jasmine Rice NF, DF, EF
or

Portuguese Sausage Stuffed Chicken Breast

Hamakua Mushroom Ragout, Mixed Grain Rice, Kochujang Miso Cream, Crispy Kale GF, NF, EF
or

Shellfish Ravioli

Mushroom, Spinach, Sake Butter, Soy Reduction, Shiso NF
Your Choice of White or Red

Trefethen Estate Chardonnay, Oak Knoll District Napa or Stonestreet Cabernet Sauvignon, Alexander Valley

Add 15 for Poached Lobster, 20 for Hawaiian Salt & Herb Crusted
Colorado Rack of Lamb, or 60 for Miyazaki Wagyu Strip Loin

Dessert

Macadamia Nut Praline Crunch

Chocolate Cremeux, Black Sesame, Mandarin Orange Sorbet

Coffee or Fine Tea

75 per person

35 additional for the wine pairings

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