

Tasting Menu

Amuse Bouche

First Appetizer

Nori & Mushroom Crusted Day Boat Scallop

Dashi & Cauliflower Espuma, Tsukudani Nori Puree NF, EF

Domaine Chandon Brut, California

Second Appetizer

Ahi Crudo

Ponzu, Scallion Oil, Toasted Buckwheat Kernels, Tsukemono, Wasabi Tobiko NF, DF, EF

Birichino, 'Malvasia Bianca', California

Soup

Corn Bisque with Big Island Abalone

Creamed Corn and Leek, Crispy Lentils, Olive Oil GF, NF, EF

Talbott, 'Logan', Chardonnay, Santa Lucia Highlands

Poisson

Pacific Catch

Chef's Daily Seafood Creation

or

Shellfish Ravioli

Mushroom, Spinach, Sake Butter, Soy Reduction, Shiso NF

or

Asian Seafood Stew

Shrimp, Catch of the Day, Scallop, Clam, Mussels, Focaccia Toast NF

Your Choice of White or Rose

William Fevre 'Champs Royaux', Chablis or Chateau d'Esclans 'Whispering Angel' Rose, Provence

Main Course

Hawaiian Salt & Herb Crusted Colorado Rack of Lamb

Roasted Heirloom Carrots, Seasonal Beans, Balsamic Glazed Raisins & Macadamia Nuts, Lamb Jus DF

or

Charbroiled Beef Tenderloin

Gobo Puree, Seasonal Vegetable, Burgundy Demi-Glace GF, NF, EF

Your Choice of White or Red

Trefethen Estate Chardonnay, Napa Valley or Chateau Recougne Bordeaux Blend, Bordeaux France

Dessert

Warm Haupia

Local Mango Tartare, Verbena Crème, Exotic Fruit Sorbet NF

Coffee or Fine Tea

110 per person

45 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