

HUAKA'I CHEF SERIES

Featuring Sunny Jin, Bret Edlund, Krystle Swenson, and Jonathan Mizukami

Saturday, March 9th, 2024

MOJITO

Sugar Cane and Kōloa Kaua'i Rum

Chef Sunny Jin

MONTANA LOCO MOCO

Bison Pavé, Kimchi Puffed Rice, and Quail Egg

Chef Sunny Jin

KONA KANPACHI CHAZUKE

Trout Roe and Mountain View Moringa Tea

Chef Jonathan Mizukami

FURIKAKE MILK BREAD

Paws Up Honey and Uni Whipped Butter

Chef Sunny Jin

KAUA'I SHRIMP

Green Papaya and Fermented Chili Tartar Sauce

Chef Sunny Jin

MARSCAPONE ENRICHED HAND ROLLED 'ULU AGNOLOTTI

Black Winter Truffles and Parmigiano-Reggiano

Chef Jonathan Mizukami

BUTTER POACHED KONA LOBSTER

Tamarind BBQ Glazed Guava Grow Carrots
and Mountain View Farms Turmeric Golden Milk

Chef Jonathan Mizukami

GRILLED MAUI NUI VENISON

Sour Kahuku Corn Grits, Kamuela Tomato Jam, Luau Leaves
and Preserved Montana Garlic XO

Chef Bret Edlund Collaboration with Chef Jonathan Mizukami

POG SEMIFREDDO

Flathead Cherry and Toasted Meringue

Chef Krystle Swenson

MIGNARDISES

Huckleberry Mochi Donut

Ku'ia Estate Chocolate Truffles with Midnight Forest Bourbon

Chef Krystle Swenson

Menu items and prices are subject to change without notice based on seasonal availability

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