



# Hau'oli Makahiki Hou

Sunday, December 31<sup>st</sup>, 2023

## SMOKED KONA KANPACHI

*Regiis Ova Caviar, Kelp Oil and Nasturtiums*

## FOIE GRAS "MONT BLANC"

*Hudson Valley Foie Gras, Chestnut, Macadamia Nut Dacquoise  
Black Winter Truffle and Maple Vinaigrette*

## ALBA WHITE TRUFFLE TAGLIATELLE

*Parmigiano-Reggiano, Hand Cut Tagliatelle and Fresh White Alba Truffles*

## SAUTÉED JAPANESE BLUE FIN TUNA

*Roasted Gava Grow Romaine, Tomato Compote, Roasted Garlic Cream  
Bottarga and Panisse Chips*

## BUTTER POACHED MAINE LOBSTER

*Turnips, Melted Leeks, Hamakua Mushrooms, Pomme Purée  
and Lobster Bordelaise*

## GRILLED AMERICAN WAGYU

*Mountain View Farms Mustard Greens, Broccoli Purée  
Preserved Allium XO Sauce and Chili Oil*

## SUGARLAND FARMS WATERMELON GRANITE

*Champagne Gelée*

## KU'IA ESTATE CHOCOLATE TARTE

*Cherry "Jubilee" Sauce and Vanilla Ice Cream*



550

price includes service charge and tax

menu items subject to availability

\*consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

