



Hau'oli Makahiki Hou

Sunday, December 31st, 2023

SMOKED KONA KANPACHI

Regiis Ova Caviar, Kelp Oil and Nasturtiums

FOIE GRAS "MONT BLANC"

*Hudson Valley Foie Gras, Macadamia Nut Dacquoise, Chestnut
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 KEAHOLE LOBSTER

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

SNAKE RIVER FARMS CALOTTE DE BOEUF

*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

