A LEGACY CONTINUES

Francis H. I´i Brown was a gifted statesman and leading Hawaiian figure in the 20th century. An internationally known Hawaiian athlete in the 1920's and often referred to as the "last Ali´i," Francis I´i Brown was the grandson of John Papa I´i, son of a Hawaiian chief in Kona. At age ten, John joined the royal court and became a trusted friend of the future King Kamehameha II. *Kalahuipua´a*, now known as Mauna Lani, was a special retreat for Francis –a special place where he could "be Hawaiian." He loved to tend to the natural fishponds, raise animals, fish and entertain – living a value referred to as *ho´okipa* (hospitality). The Fairmont Orchid is a place where people can enjoy true Hawaiian hospitality and the unspoiled beauty of the island.

As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic or sustainable items whenever possible. All cuisine is prepared without artificial trans fat.

FIRST COURSE

APPLE BANANA AND KABOCHA BISQUE 11
Chef's Garden Kabocha Squash and Apple Banana with Toasted Mac Nuts
Banana Chips and Spiced Crème…*Chef's Signature Recipe*

WAIMEA BABY ROMAINE SALAD 14
Caesar Vinaigrette, Sesame Lavosh, Shaved Parmesan Cheese

"KEKELA" FARMS GREEN SALAD *(vegetarian)* 12
Baby Field Greens, Shaved Maui Onion, Cucumber, Hamakua Tomato
Fingerling Potato Chips, Shaved Asian Pear, Liliko`i Honey Vinaigrette

AHI POKE: AN ISLAND FAVORITE (*low fat*) 19
Hawaiian `Ahi Tuna, Shredded Green Papaya, Tear Drop Tomatoes, Fresh Ogo
Ginger Yuzu Chili Garlic Shoyu and Sesame Lavosh….*Prepared Tableside*

ROASTED BEET & HEIRLOOM TOMATO (*vegetarian*) 15
Tomato-Basil Emulsion, Beet Coulis, Aged Balsamic, Alae Sea Salt, Sesame Parmesan Crisp
"Ahualoa" Farm Goat Cheese, Organic Japanese Eggplant

KOHALA ONO CEVICHE *(low carb)* 15
Citrus Cured Hawaiian Ono with Organic Cucumber and Sweet Pepper Slaw, Cilantro
Roasted Tomato Chili Oil

KONA COFFEE BRAISED SHORT RIBS 14
Grilled Portobello, Herb Risotto, Tia Maria Cafe au Lait Sauce

KAUAI COCONUT PRAWNS 17
Coconut Crusted Fresh Kauai Prawns, Pineapple Ginger Chutney and Mango Orange Gastrique

KEOSAVANG SEA SCALLOPS 19
Citrus Parmesan Crusted Jumbo Sea Scallop, Moloka`i Sweet Potato Purée
Wilted Organic Arugula, Wana Emulsion

CRISPY CURRY TOFU *(vegetarian)* 12
Japanese Eggplant, Asparagus, Shiitake Mushrooms, Sautéed Spinach, Thai Curry Sauce

DUNGENESS CRAB CAKE *(Mediterranean)* 17
Lemongrass Aioli, Organic Watercress-Frisée Salad

Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. Additionally, we are pleased to offer you Lifestyle Cuisine Plus, nutritious meals designed around select dietary needs and diet-dependent requirements. Our Food & Beverage team would be delighted to provide you with a special menu

MAI KE KAI
(From the Sea)

PLANTAIN CRUSTED PACIFIC KING SALMON 42
Heirloom Tomato, Broccolini, Molokai Sweet Potato
Sundried Tomato and Guava Vinaigrette

CITRUS LAVENDER SCENTED ONO 39
Curried Couscous, Edamame, Organic Spinach, Tomato and Red Curry Sauce

CRAB CRUSTED KONA KAMPACHI 45
Roasted Waimea Corn Mash Potato, Chilled Haricot Vert and Roasted Pepper Salad
Ka'u Orange and Pahoa Berry Essence

SEAFOOD LINGUINI *(low fat)* 41
Jumbo Shrimp and Scallops, Waimea Heirloom Tomato Jus
Grilled Asparagus, Artichokes, Fresh Garden Basil, Roasted Garlic

SUSTAINABLE SEAFOOD TRIO 46
Locally Caught Fresh Fish from the Kona Coastline Grilled to Perfection
Walu, Mahi Mahi and Grilled Ono
Uni Essence, Coconut Curry Sauce, Sundried Tomato Guava Vinaigrette

SURF AND TURF 69
Char Broiled Beef Tenderloin and Lemon Balm Grilled Lobster Tail
Hilo Vanilla Bean Braised Leeks, Kabocha Purée
Kona Citrus Beurre Blanc and Truffle Foie Gras Demi

MAI KA AINA
(From the Land)

ALAE SALT ROASTED FILET MIGNON 44
Kabocha Pumpkin Mash, Sautéed Organic Arugula, Truffle Foie Gras Demi

10 OZ. GRILLED PRIME N.Y. STRIP 56
Roasted Fingerling Potato, Organic Watercress, Asparagus, Baby Carrot
Brown's Beach House Signature Worcestershire Sauce

MANGO BRAISED NATURAL CHICKEN BREAST 39
Red Pepper Pesto Rice, Grilled Asparagus, Mango Coulis and Roasted Beet Root Jus

GRILLED CHIPOTLE PORK CHOP 42
Apple Smoked Bacon Potato Mac & Cheese, Fine Green Bean Amandine
Roasted Shallot Whole Grain Mustard Jus

FIVE MUSHROOM RISOTTO *(vegetarian)* 36
Grilled Portobello, Brown and White Shimeji, Ali`i Mushroom, Enoki Chip, Creamy Arborio Rice
Hilo Hearts of Palm, Shiitake Mushroom Emulsion

CHEF'S SIGNATURE SIDE ORDERS 9

- Truffle Potato, Smoked Bacon Mac & Cheese
- Sautéed Garlic Spinach
- Sautéed Ginger Teriyaki Organic Bok Choy
- Sautéed Waimea Sweet Corn
- Grilled Asparagus, Lemon-Truffle Soy

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