

FIRST BITE

Roasted Palm Soup	SMOKED HEARTS OF PALM, CILANTRO, LIME, CHILI THREADS	15
Vegetable Salad	  KALE, PICKLED VEGETABLES, BEET QUINOA, LI HING MUI VINAIGRETTE	14
Waimea Garden Greens	  AVOCADO, TOMATO, LILIKOI VINAIGRETTE	14
Kekela Farms Caesar Salad	LITTLE GEM, PARMESAN REGGIANO, CROUTONS, ANCHOVY	13
Ahi Poke *	AVOCADO, MAUI ONION, SESAME BUBU ARARE, OGO	24
Ono Poisson Cru *	COMPRESSED MELON, PINEAPPLE, COCONUT LIME SAUCE	23
Braised Kona Abalone	FERN SHOOTS, RADISH, SOY REDUCTION	17
Kauai Prawn Summer Rolls	KOMBU, GREEN PAPAYA, CARROT, CHILLED TOM YUM SAUCE	24
Mushrooms and Cauliflower	  KABOCHA PUMPKIN, GOAT CHEESE, BLACK GARLIC VINAIGRETTE	14

MAIN EVENT

Crab Crusted Kona Kampachi	GREEN BEANS, BACON, ULU, POHA BERRY SAUCE	46
Island Mahi Mahi	SWISS CHARD, WOW FARMS TOMATO, EXOTIC FRUIT SALSA	39
Seared Big Eye Tuna *	CELERY ROOT, BRAISED BABY FENNEL, KALAMANSI VINAIGRETTE	44
Butter Poached Keahole Lobster	CREAMY CORN, SPINACH, TOMATOES, DUNGENESS CRAB	58
Beef Filet Mignon *	ROASTED MAITAKE MUSHROOM, HEARTS OF PALM, EGGPLANT, BLACK GARLIC & HERB JUS	54
Roasted Red Ranger Chicken	KABOCHA PUMPKIN RISOTTO, CRISPY BROCCOLINI, THYME JUS	43
Kona Coffee Crusted Venison *	COCONUT ULU PUREE, ROOT VEGETABLES, KIAWE BURNT HONEY GLAZE	52
Miso Grilled Eggplant	 KABOCHA PUMPKIN, HEARTS OF PALM, TARO, CURRY SAUCE	35
Roasted Kona Kampachi for 2	MOLOKAI SWEET POTATO, SEAWEED SALAD, CITRUS SOY SAUCE	84

OVER THE TOP

Roasted Carrots	  ORANGE ZEST, CRISPY SHALLOTS	14
Shiitake Mushroom and Warabi	  GINGER, CARMELIZED ONION, SOY	14
Duck Confit Fried Rice *	BROWN RICE, SOFT BOILED EGG, BEAN SPROUTS	14
Green Bowl	  ASPARAGUS, BROCCOLINI, GREEN BEANS, ORANGE OIL	14
Grilled Lobster Tail	HALF LOBSTER TAIL, DRAWN BUTTER	27

18% large party gratuity will be added to a party of eight or more
 *consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness
 these items include raw shellfish and any proteins cooked to order