

CHEF'S TASTING MENU

available 4:45–5:45 nightly in our main dining room or all evening at the chef's counter

\$27

3 course tasting menu of chef selections. Enjoy an item from each category.

PUPUS

LOBSTER & SCALLOP POTSTICKERS
guava plum sauce

LOCALICIOUS SALAD
waipoli greens, tomatoes, pohole fern, marinated hearts of palm, maui onion, lime ginger miso dressing

FRESH TOMATO SOUP
surfing goat cheese, focaccia croutons, basil and rosemary oil

KAMA'AINA KALE SALAD
local curly kale, spiced organic macadamia nuts, surfing goat cheese, maui onion, roasted beets, maui honey vinaigrette

Through our Legacy of Aloha Program, \$1 from every tasting menu will be donated to King Kamehameha III School. We are committed to supporting our local industry, including agricultural education and the next generation of farmers, ranchers and fishermen.



For your safety, please inform your server of any food allergies – mahalo

18% gratuity is requested from all parties of eight or more.

*Consuming raw or undercooked foods may increase your risk of foodborne illness

ENTRÉES

CRAB TOPPED MACADAMIA NUT CRUSTED FISH
coconut sesame rice, maui gold pineapple beurre blanc

KIAWE WOOD GRILLED FISH
rainbow quinoa, li hing mui compote, chili lime vinaigrette

HAWAIIAN SALT RUBBED STEAK
kiawe grilled tenderloin filet, truffle roasted potatoes, house made worcestershire

MISO TOFU & FARM FRESH VEGETABLES
rainbow quinoa, local vegetables, soy ginger vinaigrette

DESSERTS

PINEAPPLE UPSIDE DOWN CAKE
homemade caramel rum sauce

PETITE HOMEMADE ICE CREAM SANDWICH
vanilla ice cream, macadamia nut brownies, whipped cream, chocolate fudge, raspberry sauce