

NEW YEARS EVE CELEBRATION

Saturday, December 31, 2022

KAUA‘I SHRIMP TOAST

Regiis Ova Caviar, Watercress, Kaffir Lime and Crème Fraîche

FOIE GRAS TORCHON

Rhubarb Jam, Celery Branch, Black Truffle and Portuguese Sweet Bread

GRILLED JAPANESE BLUE FIN TUNA

*Kula Romaine Lettuce, Demi Sec Hamakua Tomatoes, Garlic Melba
Shaved Bottarga and Waiālua Hen Egg Emulsion*

FRICASSÉE OF KEĀHOLE LOBSTER

Oprah’s Farm Carrots, Tokyo Turnips, Hamakua Mushrooms and Lobster Bordelaise

WHITE TRUFFLE RISOTTO

*Carnaroli Rice, Kahuku Corn, Castelmagno Cheese, Brown Butter
and White Alba Truffles*

SNAKE RIVER FARMS “DRY AGED BEEF”

*Melted Leeks, Poached Prunes, Arrow Leaf Spinach
Pomme Purée and Sauce Périgourdine*

BIG ISLAND GOAT CHEESE CROTTIN

Dried Hashimoto Persimmons, Kiawe Honey and Marcona Almonds

CHOCOLATE YULE LOG

Ku’ia Estate Chocolate



545

Price includes 19% 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