TASTING MENU

CAVIAR SERVICE FOR TWO

Regiis Ova Caviar, Warm Blinis, Chives and Crème Fraîche (200 supplemental charge)

JAPANESE SCALLOP CARPACCIO

Asian Pear, Pickled Red Onion, Marcona Almond and Aji Amarillo Domaine William Fèvre, Chablis, 2022

SMOKED HUDSON VALLEY FOIE GRAS

Roasted Maui Gold Pineapple, Kahaluʻu Coconut Chutney Toasted Macadamia Nuts, and Laʻie Vanilla Jus (15 supplemental charge) Huet, Moelleux, Le Mont, Vouvray, 2022

HANDROLLED BUTTERNUT AGNOLOTTI

Brussels Sprout Leaves, Toasted Pumpkin Seeds and Parmigiano-Reggiano Louis Jadot, Côte de Beaune-Villages, 2020

WHITE WINTER TRUFFLE PASTA

Hand-Cut 'Ulu Tagliatelle, Shaved Alba Truffles and Parmigiano-Reggiano (100 supplemental charge) Caparzo, Sangiovese, Tuscany

BOUEF AU POIVRE

Coulotte of Beef, Haricots Verts, Pomme Sarladaises and Green Peppercorn Sauce Sequoia Grove, Cabernet Sauvignon, Napa Valley, 2021

GRILLED JAPANESE A-5 WAGYU

Kula Romaine, Ho Farm Tomatoes, Spinach Panade and Bone Marrow Vinaigrette (85 supplemental charge) Sequoia Grove, Cabernet Sauvignon, Napa Valley, 2021

LOBSTER RISOTTO

Whole Ilb Maine Lobster, Small Kine Farms Mushrooms
Wilted Spinach, Preserved Local Meyer Lemon
Parmigiano-Reggiano, and Acquerello Carnaroli Rice
(45 supplemental charge)

Benanti, Etna Rosso, 2021

YUZU TART

Pâte Brisée and Whipped Crème Fraîche Fritz Haag, Brauneberger Juffer, Spätlese, 2021

Wine Pairing by Master Sommelier Patrick Okubo 75

FEATURED LOCAL ARTIST

AuntieTutuGlo

Auntie I utuGlo
Glo Carlson considers herself an untrained Salvaged Material Artist.
She found her 'niche' and style upon moving back to Oahu. Materials are found at demolition sites, dumpsters, and curbside treasures. All finished pieces are original in paint colors and defects, and hardware is left in place and used for part of the design. Several coats of non-toxic sealant complete each piece with a hand-written notation on the backside. Hand-drawn, handmade, one at a time.



displayed art for sale