TASTING MENU

CAVIAR SERVICE FOR TWO

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

JARDINIÈRE Big Island Hearts of Palm, Gava Grow Radishes, Carrots Avocado Purée, Fine Herbs, and Sauce Ravigote Sequoia Grove, Chardonnay, Napa Valley, 2022

SMOKED HUDSON VALLEY FOIE GRAS

Roasted Maui Gold Pineapple, Kahalu'u Coconut Chutney Toasted Macadamia Nuts, and La'ie Vanilla Jus (15 supplemental charge) Huet, Moelleux, Le Mont, Vouvray, 2022

BAKED ONAGADAI

Green Asparagus, Frisée Salad, Tarragon, Crème Fraîche and Béarnaise Mousseline Etude, Pinot Gris, Carneros, 2022

HAND CUT MORINGA TAGLIATELLE

Parmigiano-Reggiano and Black Winter Truffles (4g) (50 supplemental charge) Sette Ponti, Crognolo, Tuscany, 2021

BLANQUETTE DE VEAU

Hāmākua Mushrooms, Duchess Potatoes, and Sauce Blanquette 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 1lb Maine Lobster, Small Kine Farms Mushrooms Wilted Spinach, Preserved Local Meyer Lemon Parmigiano-Reggiano, and Acquerello Carnaroli Rice (45 supplemental charge) Foppiano, Pinot Noir, Russian River, 2023

"SALTED CARAMEL"

Miso Custard, Pâte Brisée, and Sauce Caramel Fritz Haag, Brauneberger Juffer, Spätlese, 2021

115

Wine Pairing by Master Sommelier Patrick Okubo 75

FEATURED LOCAL ARTIST

Becky Bennett

Most days, one can find Becky Bennett painting her way around the island she calls home. In 2014, Becky was diagnosed with a rare and debilitating nerve disorder that took away her ability to walk. She painted Scripture on her walls to remind her of God's presence. When she regained the ability to walk, Becky's art transitioned from words to waves. Waves remind her of the hope that has held her all along - hope that's never failing and sometimes seems far off, but sure as the tide, is always steadfast.

