



GRAND TASTING

The Grand Tasting menu is a multi-coursed curated journey through Hawai'i's farms, fields and fisheries leading to the discovery of a true sense of place

CAVIAR & GNOCCHI

Regiis Ova Caviar and Handrolled Russet Potato Gnocchi
Charles Heidsieck, Brut Réserve, Champagne, NV

HAND ROLLED TARO ROOT AGNOLOTTI

Luau Leaves, Crispy Kalo, Parmigiano-Reggiano, and White Alba Winter Truffles
(add Shaved Alba Winter Truffles 4g - 100)
Castello di Neive, Barbaresco, Piedmont, 2020

“MACADAMIA NUT” JAPANESE HAMACHI

Melted Belgian Endive, Toasted Macadamia Nuts, and Big Island Yuzu
Gaja Ca'Marcanda, Vistamare, Tuscany, 2022

SEARED HOKKAIDO SCALLOP

Melted Leeks, Celery Root Purée, and Sauce Newburg
Louis Jadot, Pouilly-Fuissé, Burgundy, 2021

JAPANESE A-5 WAGYU “PIPIKAULA”

Braised Oprah's Farm's Cabbage, Fork Crushed Potatoes, and Thousand Island Gastrique
Daou, Soul of a Lion, Cabernet Sauvignon, Paso Robles, 2020

SHAVE ICE

Honeydew Melon and Sweet Cream

WARM CHOCOLATE MOUSSE

Ku'ia Estate Chocolate, Macadamia Nut Praline, and Chocolate Biscuit
Fonseca, 10 Year Tawny, Port

205

Wine Pairing by Master Sommelier Patrick Okubo 135

Curated by Executive Chef Jonathan Mizukami and Chef Johnny Phan

Service charge of 19% will be added to checks for parties of 6 guests or more

Menu items subject to change based on seasonal availability

*consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses

November 2024