

TASTING MENU

CAVIAR SERVICE FOR TWO

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

KABOCHA SQUASH SOUP

Roasted Pumpkin, Pepitas, and Puffed Wild Rice
Gundlach Bundschu Estate Vineyard, Dry Gewürztraminer, 2023

SMOKED HUDSON VALLEY FOIE GRAS

Roasted Maui Gold Pineapple, Kahalu'u Coconut Chutney
Toasted Macadamia Nuts, and La'ie Vanilla Jus
(15 supplemental charge)
Pichot Vouvray Le Peu de La Moriette

GRILLED HAWAIIAN BIGEYE AHI

Mushroom Ragoût and Beurre Rouge
Kumeu River, Estate Chardonnay, New Zealand

HAND CUT MORINGA TAGLIATELLE

Parmigiano-Reggiano and Black Winter Truffles (4g)
(50 supplemental charge)
Silvio Nardi, Rosso di Montalcino, Tuscany, 2022

KOREAN STYLE BRAISED SHORT RIB

Mountain View Farms Choy Sum, Crispy Shallot
and Black Garlic Jus
Château La Nerthe, Chateauneuf du Pape, Les Granières 2022

GRILLED JAPANESE A-5 WAGYU

Kula Romaine, Ho Farm Tomatoes, Spinach Panade
and Bone Marrow Vinaigrette
(85 supplemental charge)
Beringer, Knights Valley Reserve, Cabernet Sauvignon, 2020

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 Estate, Pinot Noir, 2023

RASPBERRY MOUSSE

White Chocolate, Devil's Food Cake, Raspberry Foam
and Chocolate Crumble
Banyuls, Domaine La Tour Vieille, "Rimage", 2021

115

Wine Pairing 75

FEATURED LOCAL ARTIST

Sheanae Tam

Sheanae Tam was born and raised in Ko'olaupoko of O'ahu. In 2017, she graduated with a BFA from the University of Hawai'i at Mānoa, laying the foundation of her multifaceted career. Since then, Sheanae has embraced a diverse range of roles, blending her passions for public education, art, and regenerative farming. With a deep-rooted commitment to her island home, Sheanae endeavors to create meaningful connections between people, culture, and 'āina



displayed art for sale