# TASTING MENU

## CAVIAR SERVICE FOR TWO

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

#### SLOW ROASTED BEET SALAD

Big Island Goat Cheese, Pumpkin Seeds Ho Farms Cucumber, and Big Island Orange Sokol Blosser, Redland Cuvée, Pinot Noir, Willamette Valley, 2022

#### SMOKED HUDSON VALLEY FOIE GRAS

Roasted Maui Gold Pineapple, Kahaluʻu Coconut Chutney Toasted Macadamia Nuts, and Laʻie Vanilla Jus (15 supplemental charge) Gundlach Bundschu, Gewürztraminer, Sonoma, 2022

## PAN ROASTED ANKOU

Japanese Monkfish, Wilted Spinach, Roasted Salsify and Beurre Rouge Chateau Picque Caillou, Pessac-Leognan Blanc

### WHITE WINTER TRUFFLE PASTA

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

#### ROASTED BEEF TENDERLOIN

Parsnip Purée, Roasted Brussel Sprouts, Everything Topping and Sauce Dijonnaise Beaulieu Vineyard, Cabernet Sauvignon, Napa, 2021

## GRILLED JAPANESE A-5 WAGYU

Kula Romaine, Ho Farm Tomatoes, Spinach Panade and Bone Marrow Vinaigrette (85 supplemental charge) Beaulieu Vineyard, Cabernet Sauvignon, Napa, 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)
Resonance, Pinot Noir, Willamette Valley, 2022

## PAIN PERDU

Berry Compôte, Vanilla Ice Cream, and La'ie Vanilla Bean Schramsberg, Crémant Demi-Sec, 2020

110

Wine Pairing by Master Sommelier Patrick Okubo 75

## FEATURED LOCAL ARTIST

# Sage King

Sage King is a Kailua-based Fiber Artist and Breathwork Facilitator who believes in the power of creativity and breathwork as gateways to deeper self-connection, flow, and healing. Her art brings to life the beauty of Hawaii through her macraweaves of Oahu's most iconic landscapes as well as her abstract pieces that capture the vibrant colors and natural elements of the islands.



displayed art for sale