



GRAND TASTING

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

CRAB & CAVIAR

Regiis Ova Caviar, Zuwai Crab, Scallion Salad, and Dashi Custard
Charles Heidsieck, Brut Réserve, Champagne, NV

HAND ROLLED TARO ROOT AGNOLOTTI

Luau Leaves, Crispy Kalo, Parmigiano-Reggiano, and Black Winter Truffles
(Add Shaved Black Winter Truffles 4g - \$45)
Castello di Neive, Barbaresco, Piedmont, 2020

“MACADAMIA NUT” KONA KAHALA

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

FRICASSÉE OF MAINE LOBSTER

Gava Grow's Lettuces, Sweet Peas, Applewood Smoked Bacon, Lobster Bordelaise, and Béarnaise Mouseline
Louis Jadot, Pouilly-Fuissé 1er Cru, Burgundy, 2020

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

Green Apple Granite and Salted 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

August 2024