



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 Black Winter Truffles
(add Black Winter Truffles 4g - 5o)
Michele Chiarlo, La Court, Barbera, Nizza, Piedmont

“MACADAMIA NUT” KONA KAHALA

Sumida Farm Watercress Purée, Big Island Orange Suprême, and Citrus Gastrique
Gaja Ca'Marcanda, Vistamare, Tuscany, 2022

“PEAS & CARROTS”

Butter-poached Maine Lobster, Pea Purée, Gava Grow Carrots, Pea Shoots, and Ginger Carrot Butter
The Ojai Vineyard, “Bien Nacido,” Santa Maria Valley, Santa Barbara County, 2021

JAPANESE A-5 WAGYU “PIPIKAULA”

Braised Oprah's Farms 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

A service charge of 20% will be added to checks for parties of 5 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 2025