



MARCH 8

Starters

YELLOWFIN TUNA NOODLES

ponzu vinaigrette, ikura

DUNGENESS CRAB CAKES

romesco, blood orange gastrique

CREMINI AND BRIÉ ARANCCINI

bacon marmalade, parmesan, corn puree

Entrees

MAGRËT DE CRANARD

*muscovy duck breast, peach port butter sauce, sweet
okinawan potato, leeks, asparagus*

CHÂTEAUBRIAND & SHRIMP SCAMPI

*cognac peppercorn sauce, garlic-thyme fondant
potatoes, brown butter baby carrots*

Dessert

CHOCOLATE SOUFFLÉ

dark pour-over, coffee beans

LEMONGRASS PANA COTTA

lilikoi gastrique, coconut whip



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Starters

GRILLED OCTOPUS

*black garlic, roasted red bell pepper puree,
lima bean, salsa verde*

FILET MIGNON TARTARE

lemon oil, cape mustard, crostini

FOIE GRAS POÊLÉ

*roasted figs, caramelized apple, port wine,
balsamic reduction*

Entreés

PROSCIUTTO WRAPPED OPAKAPAKA

*polenta cake, red beets, coffee beurre blanc, honey
pearl onions, green peas*

BRAISED WAGYU BEEF CHEEKS

*blistered cherry tomato, local kale, saffron mash
potato puree, blood orange bordelaise*

Dessert

YUZU VANILLA CRÈME BRÛLÉE

mixed berries assortment, coconut whip

TIRAMISU

cacao, cinnamon, espresso

\$150/person

Additional wine pairings available \$150/couple



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Starters

HEARTS OF PALM SALAD

*waimanalo greens, heirloom tomato, radish,
pickled red onions,
pomegranate vinaigrette foam*

ESCARGOTS À LA BOURGUIGNONNE

escargot, puff pastry, garlic butter wine sauce

PISTACHIO CRUSTED FROG LEGS

adobo sauce, lemon gel, cilantro oil

Entreés

MACADAMIA NUT CRUSTED SEABASS

*potato au gratin, ikura, black garlic puree, white
asparagus, shimeji mushrooms
carrot reduction butter sauce*

SLOW-BRAISED OSSO BUCCO

creamy cheese grits, roasted garlic, sundried tomato

Dessert

MOLTEN CAKE

strawberry sorbet, oreo cookie crumble

LILIKOI COCONUT TAPIOCA PUDDING

vanilla macaroons

\$150/person

Additional wine pairings available \$150/couple