

COLD

THE **BOARD** 26/38/52
nightly selection of charcuterie with accoutrement

GL **CHOP SALAD** 19
arcadian greens, pancetta, chives, burrata, kalamata olives, sweet potato, raddicio, roasted walnuts, green goddess

PATROSSIAN **CAVIAR SERVICE** *MKT*
caviar hype, lavosh, creme fraiche

HOUSE **BURRATA & NECTARINES** 19
grilled nectarines, local honey, fresh herbs, salty olives, roasted Hawaiian peppers, olive oil, levain

LOBSTER **CROSTINI** 26
Caribbean lobster, spring salad, citrus vinaigrette

DAY-BOAT **OYSTERS** *MKT*
champagne mignonette, cucumber cocktail sauce

THE YACHT *Ask for Seasonal Availability* 115/169
a shellfish tower, selections include Alaskan King Crab, Oysters, Argentinian Prawns, Caribbean Lobster, Norwegian Langoustines, Hawaiian Ahi Poké

↓ **OTORO TARTARE** 42
patrossian caviar, truffle bread crumb, ahi, avocado, smoked trout roe, chili oil, yuzu tobiko

HOT

DIVER SEA **SCALLOPS** 26
oyster mushrooms, tobiko, dill, garlic herb oil

↓ **WAGYU SAMPLER** 3 Cuts *MKT*
A5 "Snow Beef" Japanese wagyu ribeye, new york striploin, and filet mignon, nightly accoutrement selections

↓ **ESCARGOT BONE MARROW** 36
garlic buttered escargot, dino marrow, blistered tomatoes, arugula salad, grilled sourdough
PRO-TIP: Ask about making it a bone luge

NORWEGIAN KING CRAB LEG 52
local herb crust, yuzu-shiso butter

CHARRED OCTOPUS 26
soy-ginger sauce, roasted chipotle butternut squash puree, orange balsamic reduction, garlic shimeji, fingerling lime

WHY YOU'RE HERE

↓ **KING ARTHUR** 99
2-Course Dinner featuring our famous Beef Wellington, garlic mashed potatoes, brussels, asparagus, gravy boat & Buttered Snow Crab Claws

"FRENCH LAUNDRY"

Swinging Wagyu Tomahawk. Dry aged. Carved Tableside. Beef-fat Mashed Potatoes. Market Priced.

STEAK DIANE 65
USDA prime filet mignon, hamakua diane sauce, garlic confit, black truffle

RIBEYE & AFRICAN LOBSTER 75
USDA prime cut, spiny lobster tail, garlic confit, caramelized pearl onions

DRY-AGED PORTERHOUSE *MKT*
32oz. American Wagyu, burgundy mushroom sauce

LOBSTER BUCATINI 52
shallots, pork belly, yolk, smoked trout roe, shaved parm

WHOLE DAY-BOAT CATCH 1 person *MKT*
preparation choice grilled or fried Chinese-style snapper, ginger scallions, micro cilantro, charred lemon, garlic lemongrass beurre blanc

↓ **TRUFFLE RISOTTO** 46
sea asparagus, marscapone, mozzarella, hamakua mushrooms, blistered tomatoes, fresh black truffle shavings

Add Lobster 16
Add King Crab 25

CAVIAR BUMP

30

what weekends are for; 1oz. yellow chartreuse, Siberian caviar, taken with your bartenders. We appreciate you.

GARLIC TRUFFLE FRIES 9
FONTINA CREAMED SPINACH 15
MAUI PONO MASHED POTATOES 13
MISO GLAZED BRUSSEL SPROUTS 16
PANKO CRUST MAC & CHEESE 15
GRILLED ASPARAGUS 13
ALASKAN CRAB LEGS *MKT*
CARRIBEAN LOBSTER TAIL 24

@gaslamphi