



appetizers

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| ISLAND GREENS* <i>creamy miso vinaigrette, crouton basket</i> | 10 | ROASTED KABOCHA <i>goat cheese, arugula, quinoa, honey, herbs</i> | 12 |
| 'CAESAR SALAD'* <i>endive, big island hearts of palm, crispy parmesan, anchovy vinaigrette, bacon powder</i> | 12 | SMOKED HO FARMS PANZANELLA <i>croutons, goat cheese, grape tomato, balsamic pearls, herb oil</i> | 12 |
| ORA KING SALMON SKIN SALAD <i>creamy soy panna cotta, radish, kaiware, bubu arare, maui onion, shiso, spicy ponzu</i> | 14 | ROASTED BEETS <i>goat cheese croquette, wasabi lilikoi vinaigrette, macadamia nut 'chimichurri', arugula</i> | 14 |
| KONA LOBSTER BISQUE <i>crouton, lemon crème, herb powder</i> | 13 | GRAHAM CRACKER CALAMARI <i>wasabi cocktail sauce, shiso</i> | 14 |
| STAGE SASHIMI* <i>hamachi, shoyu gelée, orange + wasabi tobiko, wasabi, radish salad, shiso</i> | 17 | CHAWANMUSHI* <i>shiitake, corn, truffle-soy, scallion puree, katsuobushi, smoked trout roe</i> | 13 |
| KAUAI SHRIMP TEMPURA <i>truffle tsuyu, spicy slaw, tobiko</i> | 16 | ESCARGOT <i>lemon-cauliflower puree, ali'i mushroom, demi-glace, green garlic butter, lemon zest, parmesan crisp, toasted baguette</i> | 14 |



entrées

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| NEW ZEALAND KING SALMON <i>shiitake, baby carrots, pickled red cabbage, horseradish crème, butternut squash puree</i> | 36 | KAUAI SHRIMP GARLIC SCAMPI* <i>asian inspired pasta, garlic cream, crispy garlic, shiitake, tobiko, shiso, katsuobushi, chili threads</i> | 32 |
| SEARED AHI* <i>spicy eggplant, edamame, hasu, gobo, tsukudani, wasabi aioli</i> | 34 | TWICE COOKED PORK BELLY <i>pickled onion, ume puree, corn, swiss chard, mustard seeds, yukon potato puree</i> | 32 |
| PAN ROASTED CATCH OF THE DAY <i>bok choy, warm island tomato + ogo sake butter sauce</i> | 34 | SPICED KUROBUTA PORK CHOP* <i>maui pineapple compote, glazed root vegetables, mashed potato, dijon cream</i> | 38 |
| DUCK A LA 'LILIKOI'* <i>rendered duck breast, taro potato puree, brussels, bacon, farro, passion fruit reduction, 'white honey', demi-glace</i> | 38 | BEEF WELLINGTON* <i>sous vide beef tenderloin, ali'i mushrooms, truffle mushroom duxelle, asparagus, truffle dust</i> | 42 |
| | | NEW YORK STEAK* <i>charred green onion crème, roasted mushrooms, artichoke, bacon onion jam, demi-glace, potato</i> | 45 |

● ● five course tasting menu

DINNER - 80
 WINE PAIRING - 40/60

'CAESAR SALAD'
endive, big island hearts of palm, crispy parmesan, anchovy vinaigrette, bacon powder

CHAWANMUSHI
shiitake, corn, truffle soy, scallion puree, katsuobushi, smoked trout roe

TWICE COOKED PORK BELLY
pickled onion, ume puree, corn, swiss chard, mustard seeds, yukon potato purée

BEEF WELLINGTON
sous vide beef tenderloin, ali'i mushrooms, truffle mushroom duxelle, asparagus, truffle dust

DESSERT DU JOUR
 by chef cainan sabey

we would like to wish a big thank you to the farms that work hard to produce such wonderful products.

HAMAKUA HERITAGE FARM
 KONA KOLD LOBSTERS

WAILEA AGRICULTURAL GROUP
 SWEET LAND FARM

PETERSONS' UPLAND FARM
 HO FARMS