

# The Art of Food & Wine Pairing



## Entrées

All produce is 100% organic

### **Braised Kona Lobster**

Saffron Risotto, Romano Cheese, Asparagus Tips,  
Lemon, Tarragon Beurre Blanc Market Price  
Rombauer, Chardonnay, Napa Valley, California 72.00

### **Opakapaka**

Pipikaula Risotto, Leeks and Edamame, Manila Clam Sauce 36.00  
Qupé Bien Nacido Cuveé Blanc, Santa Maria Valley, California 50.00

### **Moi**

Toasted Orzo, Grilled Asparagus, Maui Onion Salsa, Yellow Thai Curry 32.00  
Cliff Lede, Sauvignon Blanc, Napa Valley, California 48.00

### **Crab Crusted Hawaiian Sea Bass**

Cannellini Bean Cassoulet, Spinach, Roasted Big Island Tomato,  
Lemon Grass Coulis 29.00  
Michel Redde, Sancerre, Loire Valley, France 55.00

### **Pepper Crusted Ahi**

Kahuku Corn Fritter, Sesame Miso Vegetable Slaw,  
Watercress, Ginger Puree 29.00  
Foley Pinot Noir, Santarita Hills, CA 75.00

### **Salmon Filet**

Tempura Zucchini, Shaved Fennel Salad, Blood Orange Reduction 28.00  
Cakebread Chardonnay, Napa Valley, CA 85.00

### **Muscovy Duck Breast**

Pupukea Stir Fry Vegetable, Spiced Duck Sausage, French Lentil,  
and Vanilla Plum Sauce 35.00  
Girard, Petite Sirah, Napa Valley, California 60.00

### **Porcini Dusted Pork Tenderloin**

Spinach, Asian Pear, Sunchoke and Dried Plum Compote 27.00  
Torbreck "The Steading" G.S.M., Barbossa Valley, Australia 65.00

### **Filet Mignon**

Served with Truffle Mashed Potato, Wild Mushroom Demi-Glace 34.00  
Chateau Montelena Cabernet, Napa Valley, CA 90.00

### **Wagyu New York Strip Loin**

Asparagus, Tomato, Yukon Gold Potatoes, Ali'i Mushroom, Demi-Glace 50.00  
Pine Ridge Cabernet, Napa Valley, CA 100.00

### **Roasted Rack of Lamb**

Garden Fresh Ratatouille, Blue Cheese Potato Cake 42.00  
Peay Vineyards "Les Titans Estate" Syrah, Sonoma Coast, CA 95.00

*Taxes and Gratuity Not Included*

*Parties of 8 or More Will Be Subject to an Applied 17% Gratuity*