

FIVE COURSE MENU



Ahi Tartare

taro chip, chili mango salsa
Lokelani Sparkling Rose, Maui

Grilled Mango & Goat Cheese Salad

arugula, macadamia nut,
balsamic vinaigrette
Ladoucette Les Deux Tours, Loire Valley, France

Island Catch of the Day

Served with sweet potato puree,
braised baby bok choy,
ginger and basil coconut cream
Owen Roe Sharecropper Pinot Noir, Oregon

Slow Braised Beef Short Rib

With Pipikaula risotto
and medley of sautéed vegetables
Hayman & Hill Meritage, Monterey, CA

Tropical Fruit Sorbet

with chilled lychee chiso broth
in it's fruit relish
Ironstone Symphony Obsession, CA

Eighty Five Dollars
Without Wine Selections

One Hundred Ten Dollars
with Wine Selections (4oz)

*Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of
foodborne illness*

