

Ke'olu Dinner

“Lasagna “ Butter Poached Kona Cold Water Lobster, Alii Mushroom, Hollandaise	17
“Escargot” Big Island Abalone, Button Mushroom, Garlic Butter, Arugula	17
“Ahi Pizza” Seared Yellow Fin Tuna, Nicoise Olives, Kurt’s Micro Basil	18
Caesar Salad Hirabara Farms Baby Romaine, Creamy Anchovy Dressing	14
Market Salad Farmed Local Vegetables, Up Country Greens, Sherry Vinaigrette	14
Spinach Salad Mana Road Baby Spinach, Warm Vinaigrette, Shaved Radish	15
Tomato Salad Kamuella Baby Tomatoes, Hawaii Island Goat Dairy Chevre, Sherry Vinaigrette	15
Organic Chicken Pan Roasted, Nakano Farm Haricot Vert, Up Country Mashed Potato	31
Moi Crispy Pacific Thread Fin, Kurt & Pam’s Baby Spinach, Cipollini Onions	39
Halibut Sautéed, Big Island Raised Atlantic Halibut, Rob Farms Baby Fennel Salad	39
Butter Fish Pan Roasted, N.E.L.H.A. Raised Black Cod, Olive Oil Poached Lalamilo Vegetables	40
Opakapaka Pan Steamed, Braised Waimea Baby Fennel, Leeks, Lobster Nage	40
Short Ribs Red Wine Braised, Long Beans, Roasted Shallots, Waipio Taro Hash	40
New York Steak Grilled, Grain Fed Colorado Beef, Kohala Mountain Baby Carrots	45

Ke'olu Culinary Team

Sweets

Malt Chocolate Peanut Butter Bar, Banana	10
Banana Two Ways Caramelized Upside down Cake, Banana Ice Cream	10
Assorted Ice Cream Three Scoops Candied Ginger, Butterscotch, Chocolate, Vanilla	9
Assorted Sorbet Three Scoops Passion Fruit, Guava, Coconut	9

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