

A P P E T I Z E R S

FRENCH ONION SOUP 14
Gruyère, House-Made Sourdough

DUCK CONFIT BAO 28
Carrot, Daikon, Pickled Shallot, Miso Hoisin Glaze

SEARED SCALLOPS GF 32
Brown Butter, Truffle Miso Gastrique, Crispy Leeks

AHI TUNA TARTAR GF 22
Tamari, Shallots, Avocado Mousse, Truffle, `Ulu Crisps, Liliko`i

CHARRED SAVOY CABBAGE GF14
Crispy Garlic Crunch

S A L A D S

LYONNAISE GF 21
Hirabara Mixed Greens, Frisée, Gordons, Soft-Poached Egg, Shallot Vinaigrette

POACHED PEAR & BLUE CHEESE GF24
Frisée, Arugula, Candied Macadamia Nuts, Saba

CLASSIC CAESAR 16
Hirabara Baby Romaine, Croutons, Parmigiano Reggiano

OVEN ROASTED KABOCHA & BURRATA GF27
Arugula, Cilantro Lime Crema, Vandouvan

Add Chicken...10 Kauai Shrimp...15 Tofu...10 4 oz. Tenderloin...25

E N T R É E S

GRILLED VEAL CHOP GF 65
Dark Greens, Fennel, Hāmākua Mushrooms, Morels, Green Peppercorn Sauce

BOEUF BOURGUIGNON GF 52
Short Ribs Slow Cooked in a Red Wine Sauce, Mushrooms, Slab Bacon, Heirloom Carrots, Yukon Gold Potatoes

DAILY LOCAL CATCH GF 45
Kekela Vegetables, Yuzu Beurre Blanc, Pickled Ogo

KONA KANPACHI CONFIT GF 47
Black Lentils, Charred Savoy Cabbage, Tomato Confit, Crispy Leeks

GRILLED TENDERLOIN 68
8 oz. Grass Fed Tenderloin, Foie Gras, Truffle, Pommes Purée, Toasted Brioche, Madeira Jus

PARISIAN GNOCCHI 42
Brown Butter, Kale Blend, Hāmākua Mushrooms, Cherry Tomato, Mornay, Perigord Truffle

CHICKEN PAILLARD GF38
Grilled Chicken, Arugula, Tomato Confit, Shaved Fennel, Sauce Verte

S I D E S 12

YUKON GOLD MASHED POTATOES GF

SPINACH & SWISS CHARD GF
Fennel Cream, Crispy Onion

GRILLED ASPARAGUS GF
Plugrá Butter, Garlic

HAMAKUA MUSHROOMS GF
Plugrá Butter, Garlic

GF = Dish is prepared gluten free. Please alert your server of any allergies or dietary restrictions.
*Consuming raw or undercooked meat, poultry, shellfish or eggs may increase risk of foodborne illness.

Ke'olu