

KAUAI

GRILL

STARTERS

KAUAI FRESH FARM GREENS

hearts of palm, heirloom tomato, citrus vinaigrette 20

KAILANI CITRUS SALAD

toasted pistachio, crispy quinoa, black garlic emulsion 19

COLD SMOKED POTATO & LEEK SOUP

grilled cheese, vanilla oil 19

YUZUKOSHO BEEF TATAKI*

maui onion, arugula, shiitake ponzu 26

CURED SALMON SASHIMI*

compressed cucumber, furikake, wasabi cream 25

KAUAI SHRIMP DUMPLINGS

shiitake mushroom, ginger, lobster sauce 24

CRISPY POACHED EGGS*

toasted brioche, caviar, vodka crème fraîche 29

BEEF BONE MARROW

chimichurri, shallot jam, grilled crostini 26

FROM THE GRILL

ALL OUR MEAT & FISH CAN BE SIMPLY GRILLED
UPON REQUEST

SURF & TURF* 79

HALF KONA LOBSTER & 6 OZ LOCAL BEEF TENDERLOIN

10 OZ MAUI NUI VENISON* 55

CHEF'S DAILY CATCH* MP

10 OZ KUROBUTA PORK* 53

8 OZ FILET MIGNON* 61

CHEF'S DAILY CUT* MP

ENTREÉS

PACIFIC SEA BASS

malaysian chili sauce
thai basil 53

WHOLE KONA LOBSTER

wilted spinach, butter fried
chili, garlic, ginger 77

NUT & SEED CRUSTED MAHI MAHI

vegetable medley
caramelized mushroom jus 48

PAN SEARED SCALLOPS*

corn arancini, pickled shallot
spring onion beurre blanc 49

LOCAL BEEF TENDERLOIN*

asparagus, ali'i mushrooms
soy caramel emulsion 55

PAN ROASTED CHICKEN

carrot-ginger puree
long bean, lime vinaigrette 48

COLORADO LAMB CHOPS*

mushroom bolognese
parmesan cheese, chili oil 59

SIGNATURE SIDES

GINGER RICE 11

BROCCOLI, CHILI, PISTACHIO 13

WHIPPED TRUFFLE POTATOES 15

GRILLED ASPARAGUS & LEMON PANKO 14

CORN, JALAPENO, PARMESAN CHEESE 13

"The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, especially elderly, young children under four, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness."

Our culinary team has composed a thought-provoking menu highlighting the wonderful bounty of harvest, taking an interpretive approach to classical techniques while focusing on our favorite seasonal ingredients.

CHEF'S PRIX-FIXE MENU 95

STARTER

(Choice of)

CURED SALMON SASHIMI*

compressed cucumber, furikake, wasabi cream

KAUAI SHRIMP DUMPLINGS

shiitake mushroom, ginger, lobster sauce

ENTREES

(Choice of)

PAN SEARED SEA BASS

malaysian chili sauce, thai basil

8 oz FILET MIGNON*

ali'i mushroom, soy caramel emulsion

DESSERT

SALTED CARAMEL SUNDAE

candied peanuts, popcorn, chocolate sauce

For the entire table, no substitutions.

CHEF'S SIGNATURE TASTING MENU 125 WINE PAIRING 105

FIRST COURSE

GUAVA SMOKED AHI TUNA*

rice cracker crust, nori, citrus ponzu

SECOND COURSE

KONA LOBSTER

sugar snap peas, garlic granola, carrot nage

THIRD COURSE

HAWAIIAN MONCHONG

local charred corn, sesame, yuzukoshō butter

FOURTH COURSE

KAUAI COFFEE CRUSTED FILET MIGNON*

truffle potato, ali'i mushroom, black garlic emulsion

DESSERT

FROMAGE BLANC CHEESECAKE

griotte cherry, plum wine jelly, matcha honey

**CHEF DE CUISINE
CHRISTOPHER KIM
SPRING 2017**