

KAUAI

GRILL

Vegetarian Selection

TASTING MENU 95

WINE TASTING 105

STARTERS

KAILANI APRICOT SALAD*

Artichoke, Kunana Goat Cheese
Crispy Quinoa, Citrus Vinaigrette 21

KAUAI FRESH FARM GREENS*

Hearts Of Palm, Heirloom Tomatoes
Champagne Shallot Vinaigrette 20

KAUAI AVOCADO TOAST*

Grilled Focaccia
Pickled Vegetables 22

ASPARAGUS PANNA COTTA

Almond Streusel
Radish, Local Basil 23

COCONUT CARROT SOUP

pink peppercorn grilled cheese
lemongrass emulsion 19

ASPARAGUS PANNA COTTA

Almond Streusel
Radish, Local Basil

KAUAI AVOCADO TOAST

Grilled Focaccia
Pickled Vegetables

MUSHROOM RISOTTO

Coconut Garlic Emulsion
Parmesan

SWEET POTATO GNOCCHI

Mushroom Bolognese
And Parmesan

SALTED CARAMEL SUNDAE

Peanuts, Popcorn and
Chocolate Sauce

CHEF DE CUISINE

Christopher Kim
SUMMER 2017

* Vegan Options

VEGETARIAN

ENTREES

**SWEET POTATO
GNOCCHI**

Mushroom Bolognese
Parmesan 35

SAUTÉED TOFU*

Malaysian Chili Sauce 31

MUSHROOM RISOTTO*

Coconut Garlic Emulsion

Parmesan 35

Cauliflower and Pistachio

Pesto 13*

* vegan option upon request

SIDES

Ginger Rice 11*

**Whipped Truffle
Potatoes 15***

**Grilled Asparagus and
Parmesan 14***