

KAUAI

GRILL

Gluten Free Selection

STARTERS

KAUAI FRESH FARM GREENS

Hearts Of Palm, Heirloom
Tomatoes, Champagne Shallot
Vinaigrette 20

KAILANI APRICOT QUINOA SALAD

Artichoke, Kunana Goat Cheese
Citrus Dressing 21

COCONUT CARROT SOUP

Pink Peppercorn Grilled Cheese
Lemongrass Emulsion 19

BEEF BONE MARROW

Chimichurri, Shallot Jam
GF Crostini 26

CHEF DE CUISINE

Christopher Kim
SUMMER 2017

GLUTEN FREE
TASTING MENU 125
WINE TASTING 105

AHI TUNA CARPACCIO*

Avocado, Crispy Nori
Extra Virgin Olive Oil

KAILANI APRICOT SALAD

Artichoke, Kunana Goat Cheese
Citrus Dressing

HAWAIIAN MONCHONG

Charred Local Corn
Coconut Garlic Emulsion

LOCAL FILET MINGON

Coffee Rub, Truffle Potato
JG Steak Sauce

SALTED CARAMEL SUNDAE

Peanuts and Chocolate Sauce

FROM THE GRILL

*Our meat & fish can be simply
grilled*

SURF & TURF

6 oz Local Tenderloin*
Half Kona Lobster 79

CHEF'S DAILY CATCH* MP

10 OZ KUROBUTA PORK* 53

10 OZ MAUI NUI VENISON * 55

8 OZ PRIME FILET MIGNON* 61

CHEF'S DAILY CUT* MP

SIGNATURE SIDES

Ginger Rice 11

Yukon Truffle Potatoes 15

Grilled Asparagus 14

Cauliflower and Pistacio Pesto 13

COLORADO LAMB CHOPS*

Mushroom Bolognese
Parmesan, Chili Oil 59

PAN SEARED CHICKEN

Sweet Potato, Rainbow Swiss
Chard, Signature Sauce 48

* "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.

ENTREES

PAN SEARED COBIA

Cauliflower and Pistachio Pesto
Coconut Garlic Emulsion 53

LOCAL MAHI MAHI

Nut & Seed Crust
Fingerling Potato, Edamame 48

SEA SCALLOPS*

English Peas
Lime Beurre Blanc 49

LOCAL BEEF TENDERLOIN*

Asparagus, Ali'I Mushrooms
Bearnaise Sauce 55