

KAUAI

GRILL

STARTERS

KAUAI FRESH FARM GREENS

hearts of palm, heirloom tomato,
champagne shallot vinaigrette 20

KAILANI APRICOT SALAD

artichoke, local arugula, quinoa, citrus dressing 21

COCONUT CARROT SOUP

pink peppercorn grilled cheese, lemongrass emulsion 19

KOREAN BEEF TARTARE*

gochujang, pine nut, sesame, asian pear 26

AHI TUNA CARPACCIO*

avocado, maui onion, wasabi vinaigrette 25

KAUAI SHRIMP DUMPLINGS

shiitake mushroom, fried ginger & garlic, lobster sauce 24

ROYAL FRIED EGG*

toasted brioche, smoked potato, caviar 27

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

10 OZ KUROBUTA PORK* 53

8 OZ FILET MIGNON* 61

CHEF'S DAILY CUT* MP

GRILLED WHOLE KONA LOBSTER* 77

ENTREÉS

PAN SEARED COBIA

malaysian chili sauce
thai basil 53

NUT & SEED CRUSTED MAHI MAHI

vegetable medley
caramelized mushroom jus 48

HOKKAIDO SEA SCALLOPS*

corn arancini, english peas
lime beurre blanc 49

LOCAL BEEF TENDERLOIN*

asparagus, ali'i mushrooms
soy caramel emulsion 65

PAN ROASTED CHICKEN

sweet potato, rainbow swiss chard
lemon black truffle vinaigrette 47

COLORADO LAMB CHOPS*

mushroom bolognese
parmesan cheese, chili oil 59

SIGNATURE SIDES

GINGER RICE 11

CAULIFLOWER AND PISTACHIO PESTO 12

WHIPPED TRUFFLE POTATOES 15

GRILLED ASPARAGUS AND PARMESAN 14

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 85

STARTER

(Choice of)

KOREAN BEEF TARTARE*

gochujang, pine nut, sesame, asian pear

KAUAI SHRIMP DUMPLINGS

shiitake mushroom, fried ginger & garlic, lobster sauce

ENTREES

(Choice of)

PAN SEARED COBIA

malaysian chili sauce, thai basil

8 oz LOCAL BEEF TENDERLOIN*

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

AHI TUNA CARPACCIO*

avocado, maui onion, wasabi vinaigrette

SECOND COURSE

GRANDMA'S KIMCHI PANCAKE*

edamame, horseradish crème fraiche, caviar

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

*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."

**CHEF DE CUISINE
CHRISTOPHER KIM
SUMMER 2017**