

KAUAI

GRILL

STARTERS

SEASONAL SQUASH & LEMONGRASS SOUP

Pumpkin seed condiment 19

KAILANI FIELD GATHERINGS

Asian pear, candied walnuts,
Orchard cider vinaigrette 21

SHRIMP SALAD

Sliced local avocado, enoki mushrooms,
Champagne vinaigrette dressing 26

AHI TUNA TARTAR*

Spicy radish, avocado, ginger marinade 25

SPICED CHICKEN SAMOSA

Cilantro yogurt 21

BRAISED KUROBUTA PORK BELLY

Crispy brussel sprouts, pickled onions, pistachios 23

BLACK PEPPER OCTOPUS

Kula onions, lime, tarragon purée 25

BEEF BONE MARROW

Grilled ciabatta, shallot marmalade,
Meyer lemon gremolata 26

FROM THE GRILL

ALL MEAT & FISH CAN BE
SIMPLY GRILLED UPON REQUEST

SURF & TURF* 79

HALF KONA LOBSTER &
6 OZ LOCAL BEEF TENDERLOIN

ORGANIC VEAL CHOP 75

10 OZ KUROBUTA PORK* 53

8 OZ FILET MIGNON* 61

CHEF'S DAILY CUT* MP

ENTREÉS

PAN SEARED MERO*

Malaysian chili sauce
Thai basil 56

NUT & SEED CRUSTED MAHI MAHI*

Heirloom tomato, edamame, fingerling
sweet & sour Jus 49

WHOLE KONA LOBSTER

Young beets, crystalized ginger vinaigrette 78

HOKKAIDO SEA SCALLOPS*

Parsnip, bok choy, honey-yuzu vinaigrette 50

CARAMELIZED BEEF TENDERLOIN*

Rapini, carrot-ginger fondant, miso glaze 56

ROASTED ORGANIC CHICKEN

Haricot verts, asparagus,
light mustard sauce 48

GRILLED LAMB CHOPS*

Mushroom Bolognese,
asparagus, pecorino 60

SIGNATURE SIDES

GINGER RICE 11

CRISPY BRUSSEL SPROUTS 14

WHIPPED TRUFFLE POTATOES 15

GRILLED ASPARAGUS WITH

MEYER LEMON GREMOLATA 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 SIGNATURE TASTING MENU 140 WITH WINE PAIRING 245

FIRST COURSE

KAUAI SWEET SHRIMP WITH CAVIAR

Horseradish panna cotta, spicy tomato syrup, lemon confit

SECOND COURSE

FOIE GRAS DE CANARD

Beets symphony, roasted pistachios, amai-ponzu syrup

THIRD COURSE

SMOKED MISO BUTTER POACHED KONA LOBSTER

Purée of kabocha & Tahitian vanilla, Swiss chard,
compressed Asian pear

FOURTH COURSE

SNAKE RIVER FARMS WAGYU BEEF*

Ginger carrot fondant, radicchio, melted scallion,
golden raisin balsamic

DESSERT

CHOCOLATE MARQUISE

Spiced citrus marmalade, pistachio tuile

For the entire table, no substitutions.

Gluten Free and Vegetarian menus available

“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
JAVIER MELENDEZ**