

KAUAI

GRILL

Vegetarian Selection

STARTERS

SEASONAL SQUASH & LEMON GRASS SOUP*

Pumpkin seed condiment 19

KAUAI GROWN GREENS*

Sliced local avocado, enoki mushrooms,
Champagne vinaigrette dressing 20

KAILANI FIELD GATHERINGS*

Mountain rose apples, pickled pumpkin,
candied walnut, orchard cider
vinaigrette 21

KAUAI AVOCADO TOAST*

Grilled foccacia
pickled vegetables 22

ASPARAGUS PANNA COTTA

Almond streusel
radish, local basil 23

* Vegan Options

VEGETARIAN TASTING MENU 95 WINE TASTING 105

ASPARAGUS PANNA COTTA

Almond streusel
radish, local basil

KAUAI AVOCADO TOAST

Grilled foccacia
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

Javier Melendez,

2017

ENTREES

SWEET POTATO GNOCCHI

Mushroom bolognese
parmesan 35

SAUTÉED TOFU*

Malaysian chili sauce 31

MUSHROOM RISOTTO*

Coconut garlic emulsion
parmesan 35

SIDES

GINGER RICE* 11

WHIPPED TRUFFLE POTATOES 15

GRILLED ASPARAGUS & PARMESAN 14

CRISPY BRUSSEL SPROUTS* 14

* vegan option upon request