

KAUAI



GRILL

GLUTEN FREE SELECTION

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STARTERS

SEASONAL SQUASH & LEMONGRASS SOUP*

Pumpkin seed condiment 19

KAILANI FIELD GATHERINGS

Asian pear, candied walnuts,
Orchard cider vinaigrette 21

KAUAI SWEET SHRIMP WITH CAVIAR

Horseradish panna cotta,
spicy tomato syrup, lemon confit 22

FOIE GRAS DE CANARD

Beets symphony, roasted pistachios
balsamic reduction 24

BEEF BONE MARROW

Chimichurri, shallot jam
GF crostini 26

TASTING MENU 125 WITH WINE PAIRING 230

KAUAI SWEET SHRIMP WITH CAVIAR

Horseradish panna cotta,
spicy tomato syrup, lemon confit

FOIE GRAS DE CANARD

Beets symphony, roasted pistachios
balsamic reduction

KONA LOBSTER

Young beets,
crystalized ginger vinaigrette

SNAKE RIVER FARMS WAGYU BEEF*

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

CHOCOLATE MARQUIS

Spiced citrus marmalade,
pistachio tuile

“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 CUSINE
JAVIER MELENDEZ**

ENTRÉES

ROASTED ORGANIC CHICKEN

Haricot verts, asparagus,
light mustard sauce 47

WHOLE KONA LOBSTER*

Young beets,
crystalized ginger vinaigrette 75

CARAMELIZED BEEF TENDERLOIN*

Ginger carrot fondant, radicchio,
golden raisin balsamic 55

GRILLED LAMB CHOPS*

Mushroom Bolognese,
asparagus, pecorino 55

SURF & TURF*

6 oz. local tenderloin
half Kona lobster 79

FROM THE GRILL

OUR MEAT & FISH CAN BE SIMPLY GRILLED

10 OZ. KUROBUTA PORK* 53

CHEF'S DAILY CUT* MP

8 OZ. PRIME FILET MIGNON* 61

LAMB CHOPS* 59

SIGNATURE SIDES

GRILLED ASPARAGUS 14

YUKON TRUFFLE POTATOES 15

GINGER RICE 11

**CHEF DE CUISINE
JAVIER MELENDEZ**

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