

## RESTAURANT WEEK MENU 2018

### Lunch \$35

#### STARTER

Pipikaula & Goat Cheese Mousse  
Sumida Farms Watercress and Ho Farms Tomato Salad

#### CHOICE OF MAIN COURSE

Seafood Fettuccini  
Scallop, Kauai Shrimp, Opah  
Corn, Eryngii Mushrooms, Sea Asparagus, Umami Butter  
~or~  
Braised Makaweli Beef Top Blade  
Macadamia Nut Rice, Homemade Spicy Kochoojang-Hoisin Sauce

#### DESSERT

Hawaiian Pavlova with Hanaoka Lilikoi Sauce  
Lilikoi Sorbet, Vanilla Cream, Seasonal Fruits and Berries



### Dinner Set Menu \$75

#### FIRST COURSE

Kombu Cured Kampachi  
Aji Amarillo, Sweet Potato, Coconut-Lime Foam

#### SECOND COURSE

Rolled Jumbo Lump Crab Cake  
Pineapple, Heart of Palm, Cilantro

#### MAIN COURSE

Seared Ahi and King Crab  
Kai Choi Tsukemono, Tomatoes, with Lemon Tobiko Beurre Blanc  
~or~  
Seared Beef Tenderloin  
XO Mashed Potatoes, "Ketchup" Sauce, Garlic Gai Lan

#### DESSERT

Waialua Chocolate Terrine  
Big Island Yuzu Confit, Spiced Guava Ice Cream

