

Five Course Tasting

\$95 per person + \$45 Wine Pairing

53's POKE

Big eye tuna, spicy soy, diced cucumbers, jalapenos, rice crackers

+ Grandin Brut Sparkling, Loire Valley NV

HONEY MACADAMIA NUT SHRIMP

Crispy fried tiger shrimp with macadamia nut honey glaze

+ Malene Rose, Central Coast 2019

PAN ROASTED NEW ZEALAND KING SALMON

3oz New Zealand king salmon, Nueske's bacon, fingerling potatoes, sautéed kale, eryngi mushroom relish

+ Michel Gros 'Bourgogne Rouge' Pinot Noir, Burgundy 2017

SWEET & SAVORY BRAISED SHORT RIB

3oz Braised short rib, mushroom risotto, pickled carrot & daikon, nuoc cham caramel

+ Seven Falls Cellars Merlot, Washington 2014

HONEY LAVENDER CHEESECAKE

Mascarpone, lavender meringue, honeycomb, local honey

+ Dolce, Napa Valley 2013

**No substitutions on tasting menus. Entire table participation required for six course and seven course tasting.*

Six Course Tasting

\$125 per person + \$60 Wine Pairing

HAMACHI CEVICHE

Sliced hamachi with soy, lime & sesame sauce, red onions, jalapenos, crispy shallots, cilantro

+ Henri Bourgeois 'Les Barrones' Sauvignon Blanc, Sancerre 2019

CRAB CAKE

Blue crab, Japanese pickled vegetable relish, caper aioli

+ Domaine Laroche Chardonnay, Burgundy 2017

LOBSTER BISQUE

Lobster meat, milk foam, crostini

+ Sea Sun Chardonnay, California 2016

PAN ROASTED NEW ZEALAND KING SALMON

3oz New Zealand king salmon, Nueske's bacon, fingerling potatoes, sautéed kale, eryngi mushroom relish

+ Michel Gros 'Bourgogne Rouge' Pinot Noir, Burgundy 2017

PAN ROASTED PRIME FILET

4oz Filet mignon, asparagus, Maui onions, eryngi mushrooms, mashed potatoes, veal jus

+ Post & Beam by Far Niente Cabernet Sauvignon, Napa Valley 2018

HONEY LAVENDER CHEESECAKE

Mascarpone, lavender meringue, honeycomb, local honey

+ Dolce, Napa Valley 2013

Seven Course Tasting

\$150 per person + \$70 Wine Pairing

HAMACHI CEVICHE

Sliced hamachi with soy, lime & sesame sauce, red onions, jalapenos, crispy shallots, cilantro

+ Henri Bourgeois 'Les Barrones' Sauvignon Blanc, Sancerre 2019

CRAB CAKE

Blue crab, Japanese pickled vegetable relish, caper aioli

+ Domaine Laroche Chardonnay, Burgundy 2017

LOBSTER BISQUE

Lobster meat, milk foam, crostini

+ Sea Sun Chardonnay, California 2016

SEARED FOIE GRAS

Foie gras, li hing orange marmalade, macadamia nuts, Hawaiian sweet bread

+ Kenzo 'Muku' Napa Valley 2019

CIOPPINO

Half lobster tail, scallop, Manila clams, mussel, prawn, local fish, garlic tomato broth

+ Malene Rose, Central Coast 2019

PAN ROASTED PRIME FILET

4oz Filet mignon, asparagus, Maui onions, eryngi mushrooms, mashed potatoes, veal jus

+ Post & Beam by Far Niente Cabernet Sauvignon, Napa Valley 2018

HONEY LAVENDER CHEESECAKE

Mascarpone, lavender meringue, honeycomb, local honey

+ Dolce, Napa Valley 2013