

Dinner Menu

Shareables

Coconut Crusted Brie • Deep fried coconut brie | housemade sunflower and millet loaf | seedless grapes | apple butter spread \$24

Kilauea Crab Cakes • 3 panko crusted crab cakes | citrus remoulade | petite salad | citrus vinaigrette \$24

Caprese Canapes • Kamuela lomi tomato | nut-free basil pesto | mozzarella brule | served on 4 grilled crostinis \$18

Mushroom Conserva • Lightly roasted cremini mushrooms | tangy balsamic marinade \$10

Bread & Butter • Housemade millet and sunflower mini-loaf | whipped butter | coarse sea salt \$11

Mixed Olives • Olive medley | EVOO \$15

Soups & Salads

Garden Greens • Tomatoes | cucumbers | croutons | papaya seed dressing \$15 **VG/GF**

Roasted Beet Salad • Oven roasted red beets | candied macadamia nuts | goat cheese | served with roasted beet balsamic vinaigrette \$26

Soup Du Jour

Bowl \$13 | Cup \$9

Entrees

14oz Ribeye • Handcut ribeye | mushroom conserva | caramelized onion demi glaze | grilled asparagus | herbed fingerling potatoes \$60

Short Rib Risotto • 5oz slow braised beef short rib | classic mushroom risotto | confit tomato | arugula | nut-free basil pesto | parmesan \$47

Pork Chop • 12oz bone-in dry aged Duroc chop | fennel cure | honey dill carrots | spiced polenta | green apple chutney | marsala pan sauce \$52

Fresh Catch En Papillote • Locally caught fish steamed in citrus butter | taro pesto | yellow squash and zucchini | chili pepper | water buerre monte | fried potato nest \$48

Ravioli • Handmade pasta filled with ricotta, mozzarella, parmesan | served with confit tomato | parsley | roasted garlic cream sauce | black pepper truffle oil | toasted chive oil | shaved parmesan \$42

Lamb Shank • Slow braised lamb hind shank | whipped garlic potatoes | pan gravy | grilled asparagus \$52

Roasted Chicken • Sous vide Amish chicken finished in the oven | served with herbed wild rice | Chef's vegetables | topped with sherry pan sauce \$46



Entrees may have extra ingredients than listed: Please inform wait staff of food allergies you may have before ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

A split plate charge will be added to all checks when two or more guests are sharing one entree.

A service fee of 18% will be applied to parties of 7 or more guests. We are unable to split checks for parties of 7 or more guests.