

# DINNER

## SNACKS

<b>Gravlax Cracker</b> beet, horseradish, cucumber	\$5 ea.	<b>Ahi Brioche</b> shio kombu, avocado, tamarind	\$12
<b>Fried Mushrooms</b> blue cheese, roasted garlic aioli	\$10	<b>Pono Pork Rillettes</b> smoked apple jam	\$10

## PLATES

<b>Burrata</b> mango, green chili, grilled Breadshop bread	\$22
<b>Tuna Salad Niçoise</b> Kupu Place lettuces, quail egg, anchovy	\$25
<b>Citrus Cured Hamachi</b> kohlrabi, grapefruit, charcoal oil	\$18
<b>Maui Venison Tartare</b> celeriac, pistachio, rhubarb	\$28
<b>Roasted Bone Marrow</b> oxtail marmalade, Hawaiian sweet rolls, piccalilli (extra Hawaiian rolls \$3)	\$25
<b>Maine Sea Scallops</b> kimchee, potato, Asian pear	\$30
<b>Sopressini</b> Bouillabaisse sauce, Kauai shrimp, saffron	\$26
<b>Agnolotti</b> English pea, truffle, trout	\$22
<b>Cavatelli</b> duck "ham," kale pesto, asparagus	\$24

## SHARE

*Larger format dishes.*

*Please allow 25-30 minutes.*

<b>Triple-Smoked King Salmon (2-4 people)</b> lemon & chive waffles, maple butter glaze	\$65
<b>Herb Roasted Rack of Lamb</b> lamb "bacon," mint, red currant	\$65
<b>Five-Spice Braised Beef Cheek</b> red pepper bao buns, house-made pickles	\$65

## DESSERT

<b>Herbes Vertes</b> soursop, sorrel, sweet green herbs	\$15
<b>L'Opera</b> Kona coffee, hazelnut, waialua chocolate	\$16
<b>Spring</b> strawberry, rhubarb, pandan	\$15
<b>Chocolat Chaud</b> apple banana, dark chocolate, brown butter	\$16

## SIDES

<b>Braised Ulu</b> tomato, herbs, breadcrumbs	\$10
<b>Blackened Cauliflower</b> lemon, caper, Castelvetro olive	\$10
<b>Miso Eggplant</b> yuzu, shiso, sesame	\$10



*For parties of six or more, a 20% service charge will be added to the final bill.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*