

DINNER

SNACKS

Steak Tar-Tartlet	\$14	Smoked Ahi "Cigars"	\$14
aonori, egg yolk gel, ponzu caviar		tamarind, yuzu kosho aioli	
Beignets	\$12	Chickpea Cracker	\$6
pecans, blue cheese, truffle honey		green garbanzo, Niçoise olive, tomato confit	

PLATES

"Farmers' Market" Salad	\$20
best of what's in season from local farms, basil & sweet onion vinaigrette	
Citrus Cured Hamachi	\$34
lilikoi, grapefruit, charcoal oil	
Terrine of Chicken, Leek, & Truffle	\$30
chicken liver parfait, apple, blackberry, Madeira gelée	
Sea Scallops	\$38
parsley, persillade, celtuce	
Roasted Bone Marrow	\$33
oxtail marmalade, Hawaiian sweet rolls, piccalilli (extra Hawaiian rolls \$6)	
Fried King Oyster Mushroom	\$32
buttermilk, watercress, almond	
Potato Gnocchi	\$28
Parmesan, truffle butter sauce, burrata	
Sweet Corn Agnolotti	\$28
prosciutto, truffle, trout roe	
Venison Chitarra	\$32
spinach, huckleberry, ricotta	

SHARED

*Larger format dishes.
Please allow 25-30 minutes.*

Triple-Smoked King Salmon (2-4 people)	\$88
lemon & chive waffles, maple butter glaze	
Roasted Lamb Chou Farci (2-4 people)	\$70
mint pesto, soubise	
Five-Spice Braised Beef Cheeks (2-4 people)	\$88
red pepper bao buns, house-made pickles	

SIDES

Blackened Broccoli	\$12
almond, apricot, tahini	
Caponata	\$12
eggplant, tomato, piquillo peppers,	
Ulu à la Barigoule	\$12
carrot, white wine, herbs	
Cauliflower "Couscous"	\$12
chermoula, pickled golden raisins, pine nuts	

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

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

DESSERTS

Rouge	\$16	Chocolate	\$18
guava, orange blossom, raspberry		Earl Grey, ginger, Macadamia nuts	
Sake Parfait	\$17	Coconut	\$17
Islander sake kasu, mango, shiso		lilikoi, white chocolate, almond	