



• Spring 2021 •

## DINNER MENUS

### **FARM TO TABLE**

3-4 course family-style menu

Placing value in eating locally grown Maui ingredients

*or*

### **OMAKASE**

5 course Japanese sushi tasting menu

Showcasing fish caught off the shores of Oahu

# FARM TO TABLE

## first course | appetizers

**ahi poke with galangal root oil** <sup>gf</sup> sashimi grade ahi, pono grown pickled radishes, cucumber sunomono

**goat cheese crostini** <sup>v</sup> dried mission figs, okoa farms black raspberries, maui beekeepers-reserve honey, white truffle oil

**poisson cru** <sup>gf</sup> ahi or onaga, fresh squeezed coconut milk, cucumber, fresh lime juice, mint, cilantro, taro crisps

**korean kalbi short ribs** big island bone-in short ribs, shoyu-garlic marinade, pauwela microgreens, white sesame seeds

**garlic shrimp** <sup>gf</sup> lemon peel, roasted pineapple, shiso leaf

**beef carpaccio** <sup>gf</sup> balsamico di modena, local spicy arugula, Maui Olive Co EVOO, cracked black pepper

**charred cauliflower steaks** <sup>v gf</sup> miso dashi sauce, toasted sesame seeds, scallions

**deluxe grazing board** <sup>mpp</sup> charcuterie, epicurean cheeses, brine-cured olives, seasonal tropical fruits, house-roasted walnuts and macadamia nuts, maui bees honeycomb, gourmet crackers, farmers market raw vegetables, sprouted nut dip

## second course | salads

**butter lettuce salad with toasted hazelnuts** <sup>v gf</sup> humboldt fog blue cheese, honeycrisp apple, meyer lemon vinaigrette

**blistered cherry tomatoes & avocado salad** <sup>v gf</sup> arugula, cucumber, toasted pumpkin seeds, emulsified lime vinaigrette

**baby wedge salad with crispy bacon** <sup>gf</sup> black forest bacon, housemade buttermilk blue cheese dressing

**chef's caesar salad** shaved parmesan, chunky anchovies, to-die-for housemade caesar dressing, pumpnickel crostini

**maui chopped salad** <sup>v gf</sup> green cabbage, mungbean sprouts, heirloom carrots, waihee valley macadamia nuts, cilantro, braised-ginger vinaigrette

## third course | main

### PROTEINS

**catch of the day** <sup>gf</sup> choice of coconut-basil-lemongrass sauce or butter-braised maui sweet onions

**maui cattle ny strip steak** <sup>gf</sup> okoa farms shitake mushrooms, herb gremolata

**rack of lamb** <sup>gf</sup> garlic and rosemary crusted, housemade tzatziki sauce, fresh mint

**organic heirloom chicken** <sup>gf</sup> pan-fried then roasted, fresh herbs, honey mustard sauce

**pan-crusted maui tempeh** <sup>v gf</sup> soaked in nama shoyu and nutritional yeast, chopped herbs

### VEGETABLES

**hana fresh green beans** <sup>v gf</sup> fermented black bean and garlic sauce

**brussel sprouts** <sup>v gf</sup> roasted until caramelized with a parsnips dice

**baby bok choy** <sup>v gf</sup> norma's farm famous bok choy, garlic, housemade kimchee

**roasted farmers market root vegetables** <sup>v gf</sup> heirloom carrots, cauliflower, eggplant, lemon zest

**collard greens** <sup>v gf</sup> tangerine juice, garlic

**zucchini, peppers, and maui sweet onions** <sup>v gf</sup> each seared individually

### STARCHES

**molokai sweet potatoes mash** <sup>v gf</sup> coconut oil, maui gold pineapple

**creamy mac & cheese** <sup>v</sup> roux, aged gouda, gruyere from switzerland, farmhouse cheddar

**hawaiian fried rice** <sup>gf</sup> sushi rice, zucchini, maui sweet onions, roasted pineapple, black forest bacon

**hunan-style gnocchi** <sup>v</sup> squash and potato base gnocchi, fermented black bean sauce, garlic, chili peppers

**wild mushroom pappardelle** <sup>v</sup> wild local mushrooms, thyme, lemon butter sauce

## fourth course | desserts

### **BANANAS FOSTER** <sup>v gf</sup>

local apple bananas, orange zest, cinnamon flambéd in koloa kua'i dark hawaiian rum

served with toasted walnuts, cacao nibs, housemade vanilla-bean ice cream

### **CHOCOLATE POT DE CRÈME** <sup>v gf</sup>

mix of 70% and 90% chocolate, whipped crème, hazelnuts

### **LILIKOI MINI CAKES** <sup>v gf</sup>

lilikoi custard on top of a date and brazil nut crust

### **GRANITA** <sup>v gf</sup>

Icey granita made with fresh-squeezed local fruits

### **TROPICAL FRUIT SALAD** <sup>v gf</sup>

seasonal fruits from the upcountry farmers market, tahini lilikoi vinaigrette

<sup>v</sup> vegetarian <sup>gf</sup> gluten-free <sup>mp</sup> market-price

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

# OMAKASE MENU

## 1<sup>st</sup> COURSE | SASHIMI

PERUVIAN TIRADITO <sup>gf</sup>

kona kanpachi, peruvian aji amarillo ceviche sauce, finger lime,  
maui onion, cilantro, hawaiian chili pepper

## 2<sup>nd</sup> COURSE | SALAD

LOCAL MIZUNA AND ARUGULA SALAD <sup>v gf</sup>

spiralized rainbow carrot, watermelon radish,  
chocolate mint, meyer lemon-wasabi vinaigrette

## 3<sup>rd</sup> COURSE | HOT APPETIZER

CHICKEN WINGS <sup>gf</sup>

miso-garlic marinate

## 4<sup>th</sup> COURSE | SUSHI

NIGIRI <sup>gf</sup>

NAKED AHI

NAKED KANPACHI

KOMBU CURED KANPACHI plum, shiso

SEARED AHI pickled wasabi, radish sprouts

AHI marinated in bonito infused soy, sweet rice wine

SEARED KANPACHI BELLY hawaiian chili pepper, preserved meyer lemon

MAKI <sup>gf</sup>

AHI MAKI

KANPACHI SCALLION MAKI

KANPACHI TARTARE avocado, sunflower sprouts; topped with scallion-cilantro

SESAME TUNA TARTARE avocado, slow fried shallots, and radish sprouts

## 5<sup>th</sup> COURSE | DESSERT

VANILLA POACHED BRÛLÉE PINEAPPLE <sup>v gf</sup>

lilikoi curd, cardamom whipped cream

<sup>v</sup> vegetarian <sup>gf</sup> gluten-free

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