

appetizers

baked escargots

In a light curry, herb and garlic butter 18

kona lobster crab cake

Lobster, rock crab, scallops, with an avocado relish and a mustard cream 19

the cake walk

Petite servings of Kona lobster crab cake,
sweet Louisiana rock shrimp cake and seared ahi cake 22

steamed manila clams

White wine-parsley broth, pancetta, served with herbed garlic crostini 20

kalua duck quesadilla

Roasted Maui onions and Poblano peppers 18

king crab ravioli

In a light tomato and Mascarpone cheese sauce, confit of King Ahi oyster mushrooms and caramelized salsify 17

crispy shanghai spring rolls

Shrimp, stir fried pork, Napa cabbage, bean sprouts, sweet soy dipping sauce and pickled Japanese cucumbers 16

seared ahi and foie gras

Sweet and sour fresh fig compote, Maui onion duck demi-glace 29

crisp fried blue corn crusted chile relleno

Filled with Hawaiian Big Island prawns, scallops and Monterey jack cheese, served
on roasted sweet Kula corn relish with Fuerte avocados and red tomato salsa 23

reconstructed california roll

Dungeness crab salad, avocado, sweet rice and cilantro-ginger vinaigrette 18

sweet soy marinated seared ahi sashimi

Crisp vegetable and cilantro salad, tamari-ginger vinaigrette 22

1 oz. tsar nicoulai california estate osetra caviar

Served "traditional" with crisp Melba toast, sour cream, shallots and chives 85

~or~

Presented on "ahi tartare" prepared with chives, extra virgin olive oil, shallots
and freshly ground pepper, accompanied by a mild roasted Roma tomato salsa 98

salads and soups

bufala tomato salad

Hana tomatoes, bufala mozzarella, truffle oil, aged balsamic vinaigrette,
seasoned with black Kilauea sea salt 17

eggplant napoleon

Smoked mozzarella, mushrooms, olives, roasted peppers,
tomato-balsamic vinaigrette 16

warm pecan crusted goat cheese and baby arugula salad

Pears, roasted beets, Poha berry honey-mustard dressing 16

salad of dungeness crab

Fresh Kula asparagus, vanilla infused shallot vinaigrette, and Upcountry greens 24

kula mixed greens

Southwestern vinaigrette dressing and your choice of Feta or Gorgonzola cheese 12

baby spinach salad

Toasted spiced almonds, caramelized Maui onions, crumbled Feta and raspberry vinaigrette 12

baby romaine caesar salad

Garlic-anchovy dressing, croutons and shaved Parmesan cheese 14

toy box tomato salad

An assortment of baby tomatoes marinated in extra virgin olive oil,
with sweet Maui onions and a basil-honey vinaigrette 14

maui onion soup

Simmered in a rich chicken stock and Sherry,
baked with a Gruyère and Provolone cheese croûton 12

sweet kula corn soup

Chive crème fraîche 12

*For your convenience we will present one check with an 18% gratuity included for all parties of 5 or more
Executive Chef Arnulfo Gonzalez*

from the land

center cut 14 oz. veal chop

Pommery mustard, sautéed wild mushrooms, herbed truffle risotto 48

oven roasted shelton farms chicken breast

Filled with Upcountry mushrooms, braised apples, Kula spinach, smoked Mozzarella, wrapped in pancetta, served on tomato risotto with Madeira wine jus 33

~or~

Whole oven roasted chicken breast with fresh rosemary and thyme, Poblano chile and sweet Kula corn risotto, caramelized Maui onion jus 33

“osso buco”

Braised veal shank in a rich Cabernet wine sauce, glazed root vegetables, potato-celeriac puree 39

macadamia nut smoked kurobuta pork chop

All natural, organic American pork, Poblano chile and Dungeness crab golden potato hash, pickled red cabbage and apples, pomegranate demi-glace 39

chef arnie’s home-made meatballs

Blended with veal, pork and beef, served over Penne pasta in a fresh tomato-basil sauce 35

kona coffee roasted rack of lamb

Light coffee-Cabernet demi-glace, herb infused mashed potatoes 43

kalua duck

Confit of duck leg, thyme scented wild rice, plum wine reduction 33

steak jolene

An 8 oz. Prime Center Cut Certified Angus beef filet, topped with a potato wrapped prawn, herb infused mashed potatoes, whole grain mustard port wine demi-glace 45

certified angus beef braised short ribs

Herb infused mashed potatoes and Black Mission fig-balsamic demi-glace 38

center cut 12 oz. prime certified angus beef new york steak

Wild mushroom-balsamic demi-glace and herbed gratin potatoes 43

center cut 12 oz. snake river farms american kobe new york steak

Gratin potatoes, chipotle honey demi-glace 88

surf and turf

An 8 oz. Prime Center Cut Certified Angus beef filet, 1/2 broiled fresh Maine lobster, whole grain mustard port wine demi-glace 78

We are featuring All Natural, Chemical- and Hormone- free Pork, Veal, Lamb, and Poultry

from the sea

steamed fresh maine lobster

Truffle butter, light shallot Chardonnay wine sauce,
foie gras glazed Kula spinach and wild mushrooms 69

seared lion paw scallops

Celery root mash, roasted corn relish, lobster champagne essence, crisp pancetta chips 39

wild salmon fillet

Baked with a Pommery mustard and caramelized Maui onion crust, Chardonnay horseradish beurre blanc 38

~or~

Grilled, with sautéed spinach, Kula asparagus, broiled Hau'ula tomatoes, thyme scented wild rice 38

sautéed mahi-mahi

Kula spinach, herb infused mashed potatoes, Gorgonzola, pancetta and Chardonnay beurre blanc 38

maui onion and sesame seed crusted seared ahi

Vanilla bean Jasmine rice, apple cider-soy butter vinaigrette 43

tequila shrimp and firecracker rice

Southwestern herbs and spices, Tequila butter 38

vegetarian

grilled polenta stack

Goat cheese, tomatoes, grilled eggplant, marinated Portobello mushrooms,
roasted red bell peppers, finished with a Maui onion sauce 29

chef's tasting menu

For a very special treat, try our tasting menu with a combination of signature appetizers,
salads, seafood or meat courses finished with a sampling of our wonderful desserts
78 per person, two person minimum

from local farms

roasted kula corn 7

creamed kula spinach 7

baby sugar snap peas with toasted pine nuts 7

steamed kula asparagus glazed with béarnaise 7

broiled hau'ula tomatoes olive oil and herb glazed 7

roasted baby beets white balsamic, Mirin and chili glaze 7