

appetizers

baked escargots

light curry, herb and garlic butter 19

pan seared pumpkin seed crusted blue crab cake

japanese cucumbers, haas avocado, roasted kula corn, upcountry watermelon radish,
olowalu tomatoes, cilantro vinaigrette and mustard seed oil dressing 22

crisp fried maine lobster crab cake

fresh maine lobster, rock crab, diver scallops,
haas avocado relish and mustard cream 22

the cake walk

petite servings of maine lobster crab cake,
pacific northwest white rock shrimp cake and seared ahi cake 24

steamed manila clams

white wine-parsley broth, lap chong chinese sausage, herbed garlic ciabatta crostini 23

king crab ravioli

in a light tomato sauce,
confit of big island king alii oyster mushrooms and caramelized salsify 18
as an entrée 31

crisp shanghai spring rolls

pacific northwest shrimp, stir fried all natural pork, napa cabbage, bamboo shoots, butter lettuce, local mint,
thai basil, cilantro, with sweet soy, thai chili dipping sauce, pickled japanese cucumbers 17

seared ahi and hudson valley foie gras

dalmatia fig compôte, sautéed kula spinach, maui onion duck demi-glace 31

crisp fried blue corn crusted chile relleno

filled with tiger prawns, diver scallops, monterey jack cheese, on roasted
sweet kula corn relish, haas avocado, roasted olowalu tomato-ancho chile salsa 24

sweet soy marinated seared ahi sashimi

crisp japanese cucumbers, upcountry watermelon radish, tamari-ginger vinaigrette 23

fried oliver gray oysters from washington state

cornmeal dusted oysters, shaved fennel, belgian endive, horseradish cream,
ancho-chile glaze, lilikoi mustard sauce 19

carpaccio of certified angus beef filet mignon

fried capers, manchego cheese, spicy mustard aioli, orange-infused olive oil,
fig and mediterranean olive crostini, kula greens 19

salads and soups

bufala tomato salad

olowalu tomatoes, bufala mozzarella, truffle oil, aged balsamic vinaigrette,
alziari extra virgin olive oil with black kilauea sea salt 19

warm pecan crusted goat cheese and baby arugula salad

asian pears, roasted assorted hana baby beets,
poha berry honey-mustard dressing 16

kula mixed greens

southwestern vinaigrette dressing and choice of
crumbled feta or bellwether farms gorgonzola cheese 13

baby spinach salad

toasted spiced almonds, caramelized maui onions,
crumbled feta, raspberry vinaigrette 13

baby romaine caesar salad

garlic-anchovy dressing, croutons, shaved parmesan reggiano cheese,
choice of white italian anchovies 15

toy box tomato salad

an assortment of baby tomatoes marinated in alziari extra virgin olive oil,
sweet maui onions and organic basil honey vinaigrette 15

organic golden and red beet salad

oven roasted hana baby beets, alziari extra virgin olive oil,
aged balsamic vinegar from modena, candied pecans,
toasted dalmatia fig and goat cheese crostini 15

maui onion soup

sweet kula onions simmered in a rich chicken stock, sherry,
baked with a gruyère and provolone cheese crouton 13

minestrone

hana and kula's freshest vegetables, olowalu tomatoes, carrots, celery,
maui onions, white borlotti beans, potatoes, vegetable broth,
fresh basil pesto and shell pasta 13

sweet kula corn soup

garnished with chive crème fraîche 13

*Please share any food allergies or preferences with your server
For your convenience we will present one check with an 18% gratuity included for all parties of 5 or more*

from the land

certified angus beef filet mignon

8 oz. certified angus center cut beef filet, potato wrapped prawn,
herbed mashed potatoes, whole grain mustard port wine demi-glace 49

center cut 12 oz. prime angus beef new york steak

wild mushroom-balsamic demi-glace, herbed potato gratin 49

certified angus beef double cut braised short ribs

herbed mashed potatoes, organic honey-chipotle demi-glace 39

marcho farms center cut all natural veal chop

pommery mustard, sautéed big island king alii oyster mushrooms, herbed truffle risotto 53

marcho farms center cut all natural veal "osso buco"

braised veal shank in a rich cabernet wine sauce, glazed root vegetables, potato-celeriac puree 42

chef arnie's home-made meatballs

all natural veal, pork and angus beef, penne pasta, fresh olowalu tomato-basil sauce 37

all natural snake river farms kurobuta pork chop

all natural american pork, poblano chile and dungeness crab golden potato hash,
pickled red cabbage and apples, pomegranate demi-glace 39

kona coffee roasted mountain meadows rack of lamb

light coffee-cabernet demi-glace, herbed mashed potatoes 46

oven roasted shelton farms all natural chicken breast

filled with hamakua mushrooms, braised fuji apples, kula spinach, smoked mozzarella,
wrapped in crisp pancetta with tomato risotto, madeira wine jus 37

~or~

oven roasted all natural chicken breast, fresh rosemary, thyme,
poblano chile and sweet kula corn risotto, caramelized maui onion jus 37

kalua duck

confit of woodland farms all natural free range duck leg,
thyme wild rice, plum wine reduction 37

five-spice caramelized woodland farms duck breast

braised french lentils with celery, olowalu tomatoes and thyme,
montmorency sour cherry and port wine reduction 39

surf and turf

8 oz. certified angus center cut beef filet mignon and 1 lb. broiled maine lobster flown in daily,
whole grain mustard port wine demi-glace 85

from the sea

steamed 2 lb. maine lobster

flown in daily, served with truffle butter, light shallot chardonnay beurre blanc sauce,
foie gras glazed kula spinach and wild mushrooms 79

seared california lion paw scallops

celery root mash, roasted kula corn relish, lobster champagne essence, crisp pancetta chips 41

wild pacific salmon fillet

baked with pommery mustard, caramelized maui onion crust, chardonnay horseradish beurre blanc 39

~or~

grilled, with sautéed spinach, kula asparagus, broiled olowalu tomatoes, thyme wild rice 39

sautéed line caught local mahi-mahi

kula spinach, herbed mashed potatoes, gorgonzola, pancetta and chardonnay beurre blanc 39

maui onion and sesame seed crusted seared ahi

fresh local ahi steak, vanilla bean jasmine rice, apple cider-soy butter vinaigrette 43

tequila shrimp and firecracker rice

pacific northwest shrimp, southwestern herbs and spices, tequila butter 39

king crab ravioli

in a light tomato sauce, confit of big island king alii oyster mushrooms and caramelized salsify 31

vegetarian

grilled polenta stack

goat cheese, olowalu tomatoes, grilled eggplant, marinated portobello mushrooms,
roasted red bell peppers, maui onion sauce 31

fresh maui grown vegetable platter

a quintessential combination of “farm to fork” maui’s freshest vegetables
steamed, sautéed and grilled, served with thyme wild rice 31

chef’s tasting menu

selection of signature appetizers, salads, seafood or meat courses
finished with a sampler of our special house made desserts 78 per person

from local farms

sautéed green beans toasted marcona almonds 7

creamed kula spinach nutmeg, mascarpone, ricotta, parmesan 7

broiled olowalu tomatoes olive oil, herb glazed 7

cauliflower gratin panko crusted, extra virgin olive oil, parmesan, gruyere 7

roasted kula corn fresh off the cob, butter 7

roasted baby beets white balsamic vinegar, mirin and chili glaze 7

oven roasted butternut squash sage and brown butter 7

steamed kula asparagus extra virgin olive oil 7

sautéed hamakua oyster mushrooms tamari butter 9

sugar snap peas pine nuts, butter 7

desserts

with recommended pairings

triple berry pie

a signature dessert! a luscious combination of raspberries, blueberries and black currants nestled in a light flaky crust set on whipped cream
graham's, six grapes

13
9

vanilla bean crème brûlée

classic custard infused with tahitian vanilla beans, served with fresh berries and a home style cookie
far niente, "dolce", late harvest, napa, 2005

13
26

sugar-free crème brûlée ~ "you'd never know"

our classic custard, infused with tahitian vanilla beans, prepared with birch sugar
maui grown ka'anapali coffee

13
4

road to hana, maui

layers of hawaiian vintage chocolate cake, chocolate sour cream mousse and macadamia nut caramel
Smith Woodhouse, 10 year tawny

13
12

sunken chocolate cake

flourless chocolate decadence with kona coffee ice cream
cuveé amedee, vintage 1945

13
15

our signature sampler ~ serves two

a miniature selection of our most popular desserts
veuve clicquot, champagne

22
23

auntie sheri's haupia

layers of creamy coconut pudding, moloka'i sweet potato custard, housemade shortbread crust
adami, prosecco

13
9

walter's carrot cake

a family recipe in traditional european-style, flavored with a hint of cinnamon, nutmeg, mace and dark rum
chip shot, (bailey's irish cream, tuaca and coffee)

13
10

kula lime tart

prepared with fresh local limes, in a macadamia nut-graham cracker crust
king estate, "vin glace", 2005

13
11

kauai pie

oreo crusted kona coffee ice cream pie layered with rich chocolate fudge, coconut flakes and macadamia nuts
heated tuaca

13
9

lappert's premium hawaiian ice cream and sorbets

13