



SMALL PLATES

KUMAMOTO OYSTERS

Locally Raised, Maui Onion Vinaigrette, Grapefruit Jelly

KAUAI SHRIMP

Butter Poached, Red Quinoa, Popcorn Salad, Truffle Oil

HAWAII ISLAND CHEVRE RAVIOLI

Keahole Lobster, Edamame, House Smoked Bacon, Island Corn Broth

KONA KAMPACHI SASHIMI

Ahi Tartar, White Soy Ponzu, Kiawe Smoke, Hot Oil, Shiso

HAND CRAFTED HERB PASTA

Hamakua Mushrooms, Prosciutto, Hawaii Island Feta Cheese

KABOCHA PUMPKIN SOUP

Kalua Pig, Volcano Ohelo Berries, Truffle Marshmallow

CRISPY KALUA "PIG & CABBAGE"

Brussel Sprouts, Asian Pear, Pineapple-Curry Broth, Mustard Seed

SALADS

GRILLED WAIALUA ASPARAGUS

Brioche Croutons, Baby Arugula, House Bacon, Crispy Farm Egg, Aged Sherry Vinaigrette

SALT ROASTED BABY BEETS

*Waimea Strawberries, Hirabara Greens, Waimea Strawberry-Horseradish Vinaigrette,
Just Made Lemon Ricotta, Macadamia Nuts*

WOW FARMS VINE TOMATO

Parmesan Panna Cotta, Li Hing Vinaigrette, Herbs and Flowers

SHAVED FENNEL SALAD

Hilo Peach Palm Hearts, Green Papaya, Kohala Grapefruit, Avocado, Crispy Prosciutto



MAINS

HERB GRILLED WILD OPAH

Wild Boar Sausage, Clams, Tomato, Polenta Croutons, Cilantro Pesto

ORGANIC CHICKEN

Clay Oven Roasted, Local Potatoes, Baby Arugula, Romesco Broth, Gruyere Salad

ISLAND BUTTERFISH "MISOYAKI"

Braised Daikon, Gobo, Organic Carrots, Umeboshi, Soy-Truffle Consommé

GRASS FED BEEF FILET

Saffron Potatoes, Waimea Baby Green Beans, Onion Jam, Pioppini Mushroom Sauce

BIG EYE TUNA (AHI)

"Reddened," Foie Gras, Soy Beans, Romaine Lettuce, Sweet Potato, Lilikoi Butter

SEAFOOD COLLECTION "CLAY POT"

Keahole Lobster, Black Mussels, Clams, Scallop, Fresh Catch, Thai Flavors

CRISPY SEARED OPAKAPAKA

Spicy Pork Dumpling, Braised Greens, Shrimp-Vanilla Sauce

GRILLED LAMB CHOPS

Atkins Ranch N.Z., Pumpkin Puree, Eggplant Miso, Garlic-Mint Pan Jus

SIDES

GARLIC GREENS
WAIALUA ASPARAGUS

NAKANO GREEN BEANS
LOCAL POTATOES

Executive Chef George Gomes Jr. and the Culinary Team of Mauna Kea are committed to using Sustainable Fish & Organic Produce whenever possible

We are excited to bring you this fall's bounty from the Big Island provided by our local Ranchers, Farmers and Fishermen.