



First Course

Ahualo'a Goat Cheese Ravioli

Edamame, Hamakua Ali'i Mushroom, Hilo Corn, Smoked Bacon, Micro Basil
14

Kona Kampachi Sashimi

Meyer Lemon Soy, Easter Egg Radish, Warm Olive Oil, Umeboshi Sorbet
18

Ahi Tartar

*Pressed "Aloun Farms" Watermelon, Yuzu Ponzu Gelee,
Avocado, Kukui Nut Salt*
18

Crispy Pork Belly

*Kona Baby Abalone, Maluhia Farms Butter Lettuce, Fried Capers,
Grain Mustard Brown Butter*
20

Keahole Raised Halibut Tempura

Green Papaya Salad, Warabe Fern, Chili Water Aioli
16

Soup and Salad

Grilled Asparagus Salad

*Baby Arugula, Whole Wheat Flatbread, Organic Fried Egg,
Parmesan-Yuzu Vinaigrette*
14

Roasted Baby Beets

*Ahualo'a Goat Cheese, Micro Mustard Leaves, Spicy Walnuts,
Kiawe White Honey-Sherry Vinaigrette*
15

Hirabara Farms Garden Greens

Pickled Kula Onions, Garden Herbs, Baby Tomatoes, Balsamic-Mustard Vinaigrette
12

Kabocha Squash Soup

Kalua Pig, Mountain Ohelo berries, Truffled Marshmallow
14

Hamakua Heirloom Tomato Salad

*Shaved Maui Onion, Blue Cheese Fritter "Rincon Farms" Strawberry Vinegar,
Young Olive Oil*
14



Mains

Diver Caught Sea Scallops “BLT”

*Housemade Bacon, Hamakua Grape Tomato, Liquid Caesar, Crispy White Anchovy
Herb Potato Chips*

38

Seared Hawaiian Ahi

*Molokai Sweet Potato Puree, Big Island Palm Hearts, Foie Gras Spring Roll
Poke Vinaigrette*

42

Roasted Atkins Ranch Lamb Rack

Macadamia Nut Crust, Kabocha Gnocchi, Organic Fennel, Mint Lamb Jus

45

Big Island Butterfish “Misoyaki”

Braised Gobo, Baby Bok Choy, Pioppini Mushroom, Young Ginger Beurre Fondue

40

Grilled Beef Filet

Ka'u Coffee, Garlic-Parmesan Fries, Garden Herb Chimicchuri, Tamarind Sauce

45

Organic Fulton Valley Chicken Breast

Feta Cheese Stuffed, Butter Whipped Potatoes, Baby Vegetables, Asian Pear Broth

35

Seared Opakapaka

Crisp Potato Scales, Keahole Clams, Sweet Hilo Corn Chowder

40

Butter Poached Keahole Lobster

Jalapeno-Corn Spoon Bread, Lobster-Tarragon Jus

64

