

PASTA, ETC

KAUA'I RANCH CAPPELETTI -25

House-made stuffed ravioli, swiss chard shank ragu, tomato compote, Parmigiano-Reggiano, Pecorino Romano

MILANESE RISOTTO -29

Kaua'i Ranch beef cheeks, gremolata, caramelized fennel, Parmigiano-Reggiano, Pecorino Romano

make it vegetarian ~ Mushroom Risotto \$23

NI'HAU LAMB SAUSAGE CAVATELLI -24

House-made ricotta cavatelli, fennel saffron soffritto, olives, mint, preserved lemon

COTECHINO BUCATINI -23

Blistered tomatoes, kale, Pecorino Romano, Parmigiano-Reggiano

LINGUETTINE CARBONARA -21

Slab bacon, Portuguese sausage, Parmigiano-Reggiano, Pecorino Romano

KAUA'I RANCH

CHAZ BURGER -19

Caramelized onions, cheddar cheese, vine-ripened tomatoes, roasted garlic aioli and frites with ketchup and pickles

add bacon or avocado + \$2

sub Quinoa Burger \$16

WAGYU NEW YORK STRIP -49

Salsa verde, onion rings, sautéed kale & mushrooms

BISTRO STEAK FRITES -29

8 oz market cut, gorgonzola créma, crispy fries, field greens

KOREAN ONGLET -31

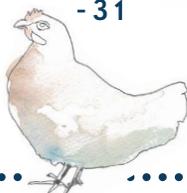
Tutu's kochujang sauce, rice, sunny egg, bean sprout fried, cucumber namul

MEAT...

TWICE-FRIED LUDOVICO CHICKEN -31

Half bird, cheese grits, collards spicy tomato jam

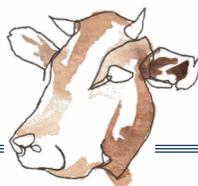
Limited selection



KOJI-BRINED ROASTED LUDOVICO CHICKEN -39

Duxelles, seared foie, fondant potatoes, Sicilian greens

Limited selection



2 LADY FARMERS PORK SCHNITZEL -29

Gribiche, German potato salad, sweet-sour red cabbage

SIDES - 6 EA

MARKET VEGETABLES
CHEESE GRITS
SAUTÉED KALE & MUSHROOMS

ONION RINGS
CRISPY FRITES
NAMUL FRIED RICE



COMMUNITY PARTNERS

PRODUCE:

- Augustine Family Farm
- Back to the Farm
- Bear Claw Farm
- Counter Culture Organic Farm
- Diamond Island Farm
- Farm Link Hawaii'i
- GoFarm Hawaii
- Ho Farms
- Island Farm
- Kahumana
- Kamahi
- Kolea
- Kupu Place
- Lokoea Farms

MetroGrow Hawaii

- Mohala Farm
- Olokai Sea Asparagus
- Opala Foods
- The Naked Farm
- Petal to the Mettle
- Tin Roof Ranch

MEAT & POULTRY & SEAFOOD:

- J. Ludovico Farm
- Kauai Shrimp
- Kunoa Cattle Company
- Local 'a Hawaii
- Makaweli Meat Company
- 2 Lady Farmers

SPECIALTY:

- Breadshop
- Kona Coffee Purveyors
- Manoa Chocolate
- Manulele Distillers
- Maui Upcountry Jam
- Sweet Land Farm
- Tea Chest
- Tolentino Honey Company

MAXIMUM 4 SPLIT CHECKS PER RESERVATION
Gratuity automatically added to parties of 7 or more.

A 3% charge is included on all checks to allay rising wage inequality for our kitchen staff.
Thank you for supporting the conscientious professionals who work earnestly in preparing our delicious dishes.
If you would like this charge removed, please let us know.

SNACKS

DEVILED EGGS	-2
Smoked trout roe, chives	<i>per piece</i>
GOUGÈRES	-9
Smoked marlin spread	
QUINOA CAKES	-9
Avocado, romesco, micro cilantro	
CRAB TOAST	-10
Breadshop semolina, Thai basil-lemon grass, chimichurri, lilikoi sweet chile sauce	

CHEESE

SWEET LAND FARM	-18
POHAKU-TOMME & GOUDA	
<i>(aged, semi-firm French-style goat)</i>	
Breadshop market bread, Tolentino honey, cherry marmalade	

STARTERS

SOUP OF THE DAY	-MP	FÊTE SPREADS	-11
<i>Please ask your server for today's selection</i>		<i>Served with Fête toast</i>	
CHICKEN LIVER MOUSSE	-15	Walnut tapenade	
Sour cherry red onion marmalade, pickled okra, Fête toast		Ajvar (roasted eggplant & red bell pepper)	
FOIE GRAS GYOZA	-17	Ricotta with local honey	
King trumpet-water chestnut duxelle, Maui Upcountry loquat jam, soy-balsamic chili reduction		KAUA'I RANCH TARTARE	-15
		Cornichon, crispy shallots, quail egg, anchovy-butter Fête toast	

VEGGIES

LOCAL BUTTERNUT SQUASH TERRINE	-20	JUST ARUGULA SALAD	-9
Swiss chard, Yukon potatoes, caramelized saffron fennel, Provençal sauce, eggplant fritters		Extra virgin olive oil, lemon, shaved Parmigiano-Reggiano	
SMOKED BEETS	-12	FÊTE SALAD	-11
Gorgonzola créma, suprêmed citrus, shaved fennel, arugula, candied pistachios		Field greens, cherry tomatoes, shaved radishes, carrots, fennel, mixed cheese, Italian vinaigrette	

SEAFOOD

CIOPPINO	-27	COCONUT KAUA'I PRAWNS	-21
San Francisco-style seafood tomato soup, rouille on Fête toast		Curry leaves, lime, black pepper	
GRILLED PULPO	-19	LOCAL I'A MARKET FISH	-MP
Fingerling potato salad		<i>Please ask your server for today's selection</i>	



Partnering with Local I'a Hawaii for the freshest local fish! localiahawaii.com



Local I'a is a distribution and subscription based seafood business that sources local, in-season seafood caught through pono fishing practices. Local I'a's mission it to increase accessibility and consumption of locally sourced seafood while improving profitability for the hard working pono fishers and encouraging sustainability in local fisheries.

Consuming raw or undercooked foods may increase your risk of food-borne illness.

EXECUTIVE CHEF: Robynne Maii | **CHEF DE CUISINE:** Emily Iguchi

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