

## BITES FOR THE TABLE *(all for table)*

### BEET-CURED KAMPACHI GRAVLAX

Smoked trout roe, creme fraiche, chives

### LAMB POLPETTINI

Panelle

### CRAB GAUGEE

Lilikoi chili sauce  
*Roasted squash available for vegetarians*

## SECOND COURSE *(choose one)*

### MOLTI STRATI VERDURA LASAGNA

Crimini bolognese, eggplant, smoked mozzarella, arugula pesto

### MOLTI STRATI CARNE LASAGNA

Kauai Ranch, Two Lady Farmers, Ludovico, tomato compote

### PAN-SEARED U10 BRISTOL SCALLOPS

Lap cheong calamansi marmalade, ginger carrot purée, vichy carrots

### KOJI-BRINED ROASTED LUDOVICO CHICKEN

Duxelle, seared foie, fondant potatoes, Sicilian greens

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### KAUA'I RANCH WAGYU NEW YORK STRIP

Cream greens, Aligot potatoes, salsa verde, crispy shallots



## SWEET THINGS *(all for table)*

### MADELEINES

### DORIE GREENSPAN'S CHOCOLATE CAKE

### LOCAL CITRUS SEMI-FREDDO

## EXTRA GOODIES

### RAW

#### OYSTERS

Verjus mignonette, cocktail sauce

- 21

half DZ



### CHEESE

#### SWEET LAND FARM CHEESE

- 18

*(aged semi-firm French style Tomme & Gouda goat cheese)*

Asian pear, Breadshop market bread, Tolentino honey, cherry marmalade

### CAVIAR & WAFFLES

Creme fraiche, mimosa egg

- 55

3 COURSES

**\$75**

*choose main entree (extra goodies=+)*

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

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