

STARTERS



Blackened Ahi

Wasabi and Ginger Beurre Blanc 13.00

Sautéed Foie Gras

Vanilla Pineapple, Roasted Pearl Onions 19.00

Half Dozen Oysters in an Open Shell

Served in a Bed of Ice and Condiments 16.00

Seafood Medley

Ahi Sashimi, Oyster in Half Shell, Tiger Shrimp,
Cilantro Sesame Vinaigrette,
Wasabi Horseradish Sauce 19.00

Kahuku Shrimp, Avocado and Hearts of Palm

Pupukea Greens, Passion Fruit Vinaigrette 13.00

Grilled Heart of Romaine

Shaved Romano Cheese and Pineapple Croutons,
Garlic Infused Dressing 12.00

Hau'ula Tomatoes

Crab Endive Radicchio Salad,
Sesame Dijon Vinaigrette
11.00

Grilled Mango & Goat Cheese Salad

Arugula, Macadamia Nut,
Balsamic Vinaigrette 9.00

SOUP

Maui Onion and Fennel Bisque

9.00

Oven Roasted North Shore Tomato Soup

100% Vegetarian Soup 8.00

MENU

Five Course



Ahi Tar Tar

Taro Chip
Chili Mango Salsa

Nicolas Feuillate, N/V Champagne, France

Smoked Kachiki

Caramelized Maui Onion
Tomato Herb Goat Cheese
*Elk Cove, Willamette Valley, OR,
Pinot Gris 2007*

Grilled Opakapaka

Corn, White Wine Butter Sauce
*Cambria, Santa Maria, CA
Chardonnay 2005*

Filet Mignon

Truffle Mashed Potato, Roasted Winter Vegetables
Rosemary Port Demi-Glace
*Obsidian Ridge, "Red Hills", Lake County, CA
Cabernet Sauvignon 2006*

Chocolate Cherry Wrap

Vanilla Ice Cream
Dow's Fine Ruby Porto

Seventy-Five Dollars One Hundred-Five Dollars
Without Wine Selections with Wine Selections (4 oz)



Bar Menu

Curried Shrimp

Fried Won Ton, Maui Onion Compote, Basil

12.00

Wild Mushroom Risotto

9.00

Ahi Tar Tar

Taro Chip, Chili Mango Salsa

11.00

Sautéed Foie Gras

Vanilla Pineapple, Roasted Pearl Onions

19.00

*Half Dozen Oysters in an Open Shell
Served in a Bed of Ice and Condiments*

16.00

