

summer menu
the art of pairing food & wine

three courses

MELI-MELO OF SUMMER VEGETABLES

green & white asparagus, ma'o farms organic vegetables of the day
sumida watercress, chick pea fritters, eggplant tahini, black garlic

ARGILEX DE GAUTIER, 2007 VOUVRAY

"mineral, stone, pear, yellow apple, and apricot"

COLORADO LAMB

"pissaladière" with charred big wave tomatoes, lamb bacon
anchovy, garlic chips, caramelized fennel and onion
black olive powder, american parsley oil, lamb jus

CHATEAU MONTELENA, 2006 CABERNET SAUVIGNON, NAPA VALLEY

"blackberry, clove cinnamon, plum, blackcurrant, elegant"

SOURSOP AND BIG ISLAND LYCHEE

rice pudding, hawaiian honey crisp, fresh lychee
pomegranate tapioca pearls, soursop purée

DOMAINE DE DURBAN, 2007 MUSCAT DE BEAUMES-DE-VENISE

"orange blossoms, grapefruit, honey, and caramel"

69.00

wine pairings 48.00



four courses

FRESH KONA KEA SHRIMP

dusted with garam masala, sour cream emulsion flavored with espelette, chervil
hearts of palm-green apple remoulade

GROF DEGENFELD, 2006 TOKAJI MUSCAT LUNEL, HUNGARY

"white flowers, peach, apple, and white grapefruit"

DAY BOAT CATCH BOURRIDE "MODERNE"

medallion poached in bourride, leek and onion étuvée, aïoli sabayon
sea asparagus tempura

DOMAINE DES MALANDES, 2006 CHABLIS

"lemon, lime, mineral, beeswax, and toast"

KUROBUTA PORK "A LA SAIGON"

loin wrapped with betel nut leaves, green papaya-cucumber-tomato on crispy shank
wood ear mushrooms, lemongrass pork jus, lemon oil

MOVIA, 2004 PINOT NERO, SLOVENIA

GRAND DEGUSTATION

all of our dishes, in tasting portions, for the whole table only

165.00/per person

wine pairings 85.00/per person



six courses

HAMACHI POKE & CAVIAR

yellowtail fish seasoned with hanapepe salt, topped with california estate malossol caviar
island avocado, country bread toasted with extra virgin olive oil

baby shiso, kanzuri yuzu-chile sauce

PAZO BARRANTES, 2007 ALBARINO, RIAS BAIXAS

"candied orange peel, white flowers, pear"

KEAHOLE LOBSTER & PIRIE MANGO SALAD

curried mango & roasted red bell peppers, taro chips, "poisson cru" sauce

DUSTED VALLEY, 2008 VIOGNIER, YAKIMA VALLEY

"white peach, pineapple, honeycomb, minerality on the finish"

or

our sommelier rare wine selection

MARC COLIN, 2006 SAINT AUBIN 1ER CRU LA CHATENIERE

"spicy, white flowers, candied lemon, long finish"

(add 6.50)

CRISPED SABLEFISH "BASQUAISE"

garlic, tomato, picholine olives, capers, essence of basil
wilted bitter greens

DOMAINE OTT, 2008 ROSE, BANDOL

"peach, apricot, strawberry, spice and mango"

100% WAGYU BEEF

sautéed strip loin medallions, oxtail rillettes, potato fondants, onion sprouts & garlic shoots
sumida watercress purée, bordelaise sauce

TERRALSOLE, 2006 ROSSO DI MONTALCINO

"ripe cherry, cassis, mushroom, earth, and vanilla"

or

our sommelier rare wine selection

KAPCSANDY, 2007 ENDRE, NAPA VALLEY

"ripe fruit flavors of cassis, raspberry, blackberry with polished tannins"

(add 6.50)

BIG ISLAND GOAT CHEESE BAVAROISE