

Dinner Menu

red salt

Appetizers

House Baked Herb Focaccia ^{VG} Garlic Oil, Chili Flake, Red Salt	14
Housemade Ricotta ^{VG} Kaua'i Nectar Co. Honey, Red Salt, Truffle Oil, Grilled Naan	23
Red Salt Sticky Ribs ^{GF} Slow Cooked Pork Ribs, Gochujang Lime Glaze, Pickled Cucumuber	29
Beef Bone Marrow * Shallot Confit, Lemon Gremolata, Herb Crostini	30
Seared Hokkaido Sea Scallops * ^{GF} White Bean Cream, Black Truffle, Braised Smoked Pork Belly, Garlic Rosmary Oil	36
Black Tide Ahi Ono Crudo * Salted Black Bean Chili Glaze, Cucumber, Oyster Sauce, Tobiko, Crispy Ginger & Garlic	30
Grilled Octopus ^{GF} Tomato Relish, Capers, Herb Oil, Endive Radish Salad	28

Soups & Salads

Miso Soup ^{GF} White Miso Infused Kombu and Bonito Broth, Organic Tofu, Wakame, Green Onions	14
Wild Mushroom Veloute ^{GF VG} Roasted Corn, Basil, Fennel Pollen	15
Baby Romaine Caesar * White Anchovies, Shaved Parmesan, Garlic Croutons, Classic Caesar Dressing	18
Butter Lettuce & Endive Salad ^{GF VG} Radish, Heirloom Tomatoes, Avocado Herb Dressing	20
Crab Grapefruit & Avocado Salad * ^{GF} Maui Onion, Fresno Pepper, Chive, Smoked Paprika, Dijon Vinaigrette	30

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness
GF indicates Gluten Free, VG indicates Vegetarian, V indicates Vegan. A 20% gratuity will automatically be applied to parties of 6 people or more.

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Entrées

SEA

Pan Roasted Monchong * GF	62
Shiitake Mushrooms, Sweet Corn, Fish Fumet, Ogo Namasu, Firecracker Rice	
Herb Roasted Kona Kampachi *	62
Braised Black Kale, Sweet Hot Peppers, Garlic Chips, Lemon Oil	
Cracked Pepper Crusted Ahi * GF	60
Grilled Fennel, Lemon Basil Emulsion, Preserved Tomatoes	
Today's Fresh Catch * GF	MP
Pan Seared, Brown Butter Caper Vinaigrette, Seasonal Vegetables	
Ravioli Ahi O Ke Kai	56
Local Ahi, Ginger, Leeks, Garlic, Tomato Butter Sauce	

LAND

Organic Roasted Jidori Chicken GF	58
Pineapple Soy Marinade, Butter Whipped Potatoes	
Prime Ribeye 14oz * GF	75
Charred Broccolini, Roasted Tomato, Au Poivre Sauce	
Prime Filet Mignon 8oz * GF	78
Rainbow Carrots, Turnips, Parsnips, Mushroom Brandy Sauce	
Add Lobster Tail	47
Lamb Osso Buco	62
Root Vegetable Marsala Braise, Saffron Risotto, Fresh Herbs	

GARDEN

Summer Squash Torta GF V	38
Roasted Fennel, Marinated Grilled Maui Onions, Banyuls Vinaigrette	
Chili Glazed Roasted Tofu GF V	38
Coconut Curry Lentils, Okinawan Sweet Potatoes, Rainbow Carrots	

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Sides & Enhancements

Saffron Risotto	18
Butter Whipped Potatoes	12
Roasted Fennel	15
Sautéed Hamakua Mushrooms	15
Baby Rainbow Carrots	15
Charred Broccolini	15
Okinawan Sweet Potato	12
Firecracker Rice	12

CHEF'S TASTING MENU 125

Served exactly as intended by the chef
Wine Pairings +50

Housemade Ricotta ^{VG}

Kaua'i Nectar Co. Honey, Truffle Oil, Red Salt, Grilled Naan Bread
Wine Pairing - Louis Jadot Chablis, Burgundy, FR

Ravioli Ahi O Ke Kai

Local Ahi, Ginger, Leeks, Garlic, Tomato Butter Sauce
Wine Pairing - Paco & Lola Albarino, Rias Baixas, SP

Pan Roasted Monchong * ^{GF}

Shiitake Mushrooms, Sweet Corn, Fish Fumet, Ogo Namasu, Firecracker Rice
Wine Pairing - Henri Bourgeois Sancerre Blanc, Loire Valley, FR

Flourless Chocolate Cake ^{GF}

Tahitian Vanilla Ice Cream, Raspberries, Raspberry Coulis
Wine Pairing - Dow's 10 Year Old Port, Douro Valley, PT

Mahalo to our Kaua'i partners

*Fresh Island Fish | Tropic Fish Kaua'i | Garden & Valley Island Seafood | Kaua'i Fresh Fish
Kaua'i Nectar Co. | Kaua'i Roastery | Kaua'i Coffee Co. | Papalani Gelato*

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