

hui li'i li'i pa'ina

DINNER PARTY SERIES WITH

Chef Noelani Planas

on the Red Salt Lanai

JAPANESE HOKKAIDO SCALLOP

Black Caviar, Sweet Roasted Corn Ragu, Portuguese Sausage, Hydrated Cherry Tomatoes, Champagne Beurre Blanc

*Champagne Devaux Grande Réserve**

CHESAPEAKE BAY OYSTER DUO

Passion Fruit Mignonette, OGO Black Caviar, Hawaiian Chili Pepper Ponzu, Ikura, Micro Cilantro

*Champagne Collet Blanc de Blanc
Premier Cru NV**

PROSCIUTTO-WRAPPED JUMBO KAUAI PRAWN

Avocado Mash, Mango Vinaigrette, Pineapple Compote

*Champagne Devaux Cuvée Rosé**

WAGYU NY STRIP WITH HUDSON VALLEY FOIE GRAS

Truffle Butter, Toasted Brioche, Blueberry Compote

*Champagne Collet Esprit Couture
1er Cru Millésime**

LAYERED RED SALT CAKE

Vanilla Cake, Haupia Custard, White Chocolate Macadamia Nut Mousse, Kōloa Rum Caramel, Toasted Coconut Flakes

*Champagne Collet Demi-Sec NV**

Gluten Free (GF) | Vegetarian (VG) | Vegan (V)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

red salt

** Sample Wine Pairing*

Menu is subject to change.