

hui li' i li' i pa'ina

red salt

DINNER PARTY SERIES PARTNERING WITH KOLOA RUM

Tuesday, May 6, 20, 2025 | 5:00 – 8:00 PM

HOUSEMADE RICOTTA VG

Kauai Nectar Farms Honeycomb, Bee Pollen, Red Salt, Truffle Oil, Herbs, Grilled Naan

BEES KNEES

Koloa Gold Rum, Rose Honey Syrup, Lemon Juice

HOKKAIDO SCALLOPS GF

Local Sweet Corn and Portuguese Sausage Ragu, Cherry Tomatoes, Champagne Beurre Blanc

AGED DAQUIRI

92 Proof - 5 year aged Koloa Rum, Fresh Lime Juice, Simple Syrup

PROSCIUTTO WRAPPED JUMBO PRAWNS

Avocado Mash, Mango Vinaigrette, Pineapple Compote

MINI SKINNY PINA

Koloa Coconut Rum, Coconut Water, Pineapple Juice, Coconut syrup

WAGYU NY STRIP WITH HUDSON VALLEY FOIE GRAS

Truffle Butter, Toasted Brioche, Blueberry Compote, Seasonal Carrots, Broccolini

IOLANI AGED RUM SIPPER

Poured Over Large Rock

LAYERED RED SALT CAKE

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

AGED MOCHA OLD- FASHIONED

Koloa 92- Proof 5- Year Aged Rum, Koloa Coffee Rum, Koloa Cacao Rum,

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

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