

APPETIZERS

HERBED FOCACCIA	14
Locally Sourced, Herbs and EVOO Crusted, Red Salt	
HOUSEMADE RICOTTA VG	23
Kauai Nectar Farms Honeycomb, Bee Pollen, Local Red Salt, Truffle Oil, Micro Herbs, Grilled Naan	
RED SALT STICKY RIBS GF	29
24 Hour Sous Vide Pork Ribs, Guava Lilikoi BBQ with Carolina Reaper, Pickled Cucumber, Fresno Pepper, Cilantro, Scallion	
BEEF BONE MARROW	28
Shallot Confit, Lemon Gremolata, Herb Crostini	
SEARED HOKKAIDO SCALLOPS GF	36
Local Sweet Corn and Portuguese Sausage Ragu, Cherry Tomatoes, Champagne Beurre Blanc	
HAMACHI SASHIMI	25
Citrus Ponzu, Jalapeno, Soy Tobiko, Micro Shiso, Red Salt	

SOUPS & SALADS

MISO SOUP	14
White Miso Infused Kombu and Bonito Broth, Organic Tofu, Wakame, Green Onions	
COCONUT CURRY BISQUE GF	18
Poached Shrimp & Fish, Lemon Crème Fraîche, Chives	
LITTLE GEM CAESAR GF	19
Little Gem Romaine, Creamy Caesar Dressing, Anchovies, Herb Parmesan Crisp, Fried Capers	
GRILLED PEAR SALAD GF VG	21
Local Mixed Greens, Rosemary Poached Asian Pear, Herbed Goat Cheese, Candied Curried Pecans, Organic Blueberries, Honey Sherry Vinaigrette	

GF indicates Gluten Free, VG indicates Vegetarian, V indicates Vegan.

A 20% gratuity will automatically be applied to parties of 6 people or more.

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

ENTRÉES

SEA

BLUE CRAB-CRUSTED MONCHONG	65
Baby Bok Choy, Rainbow Carrots, Lemon Beurre Blanc, Basil Oil	
MADAGASCAR VANILLA BEAN SEARED MAHI MAHI GF	58
Ginger, Lemongrass & Coconut-Infused Forbidden Black Rice, Avocado Mango Salsa, Mango Vinaigrette, Basil Oil, Micro Greens, Edible Flowers	
SEARED AHI STEAK GF	58
Wasabi & Furikake Aioli, Creamy Mushroom & Asparagus Risotto, Basil Oil, Pea Shoots, Edible Flowers	
KONA LOBSTER GNOCCHI	68
Potato Dumplings, Roasted Cremini Mushrooms, Leeks, Asparagus, Roasted Garlic Truffle Beurre Monte, Parmesan, Parsley, Pea Shoots, Edible Flowers	
SURF & TURF GF	115
Filet Mignon 7oz, Oven-Roasted Canadian Lobster Tail, Sautéed Broccolini, Au Poivre Sauce, Drawn Butter	

LAND

CORNISH GAME HEN GF	54
Garlic Sautéed Haricot Verts, Pear & Port Demi, Asian Pear Compote	
PRIME RIBEYE 14oz GF	75
Charred Broccolini, Caramelized Beefsteak Tomato, Au Poivre Sauce	
RED SALT BURGER	60
Wagyu Beef, Kona Lobster, Grilled Pineapple, Applewood-Smoked Bacon, Caramelized Onions, Aged Cheddar, Truffle Black Garlic Aioli, Truffle Fries	
HOISIN BRAISED SHORT RIBS	62
Osso Buco Style Bone In & Braised, Boursin Mashed Potatoes, Rainbow Carrots, Hamakua Mushrooms, Jus	
VEGETARIAN	
CRISPY TOFU GF V	30
Cauliflower Fried Rice, Haricot Verts, Hamakua Mushrooms, Bok Choy Macadamia Nut Chimichurri	
CAULIFLOWER STEAK GF V	32
Curry & Turmeric-Infused Cauliflower, Rainbow Carrots, Shimeji Mushrooms, Edamame, Hydrated Cherry Tomatoes, Pea & Corn Shoots, Macadamia Nut Chimichurri	

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SIDES & ENHANCEMENTS

TRUFFLE FRIES	17
BOURSIN MASHED POTATOES GF	12
SAUTÉED ASPARAGUS GF	15
SAUTÉED HAMAKUA MUSHROOMS GF	15
ROASTED LOBSTER TAIL GF	MP
CRAB-CRUSTED LOBSTER TAIL	MP
ROASTED BONE MARROW	14
CRISPY BRUSSELS SPROUTS GF	18

Applewood-Smoked Bacon, Parmesan Cheese, Aged Balsamic Reduction

CHEF'S TASTING MENU 125

No Substitutions Allowed

Wine Pairings +45, customizable by request

HOUSEMADE RICOTTA VG

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

Wine Pairing - Mumm Cuvée, Brut Prestige, Napa Valley

SEARED HOKKAIDO SCALLOPS GF

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

Wine Pairing - Acrobat Pinot Gris, Oregon

MADAGASCAR VANILLA BEAN SEARED MAHI MAHI GF

Ginger, Lemongrass & Coconut Infused Forbidden Black Rice, Avocado Mango Salsa, Mango Vinaigrette, Basil Oil, Micro Greens, Edible Flowers

Wine Pairing - The Prisoner, Pinot Noir, Sonoma County, CA

FLOURLESS CHOCOLATE CAKE GF

Tahitian Vanilla Ice Cream, Raspberries, Raspberry Coulis

Wine Pairing - Dow's 10 Year Old Port

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