

KAUAI

GRILL

APPETIZERS

Chicken Samosas
Cilantro Yogurt **19**

Bacon Wraaped Kauai Prawns
Papaya Mustard, Avocado **20***

Hamachi Sashimi
Radish & Avocado
Soy-Ginger Dressing **21***

Rice Cracker Crusted Ahi Tuna
Sriracha-Citrus Emulsion **22***

Grilled Black Pepper Octopus
Kula Onions and Lime **23**

Foie Gras Brulé
Meyer Lemon And Pineapple Jam,
Toasted Brioche **27**

Crispy Poached Egg,
Vodka Crème Fraiche, Caviar **29***

SOUP

Butternut Squash Soup
Ginger Cream, Pumpkin Seeds
Candy Ginger **15**

SALADS

Caesar Salad Baby Romaine,
Ciabatta Crouton,
Tomatoe Confit, Parmesan,
Ground Chili **18**

Kailani Farm Greens
Hearts Of Palm, Baby Heirloom
Tomatoes, Cucumbers,
Coconut Vinaigrette **20**

Roasted Beets Salad
Humboldt Foq Aged Goat
Cheese, Citrus Vinaigrette **22**

ENTREES

Wild North Atlantic Salmon
Parsnip Puree, Black Truffle
Crumble **44**

Seared Ahi Tuna
Safron Garlic Aioli
Sauteed Kale **47**

Nut & Seed Crusted Mahi Mahi
Sweet & Sour Jus **49**

Pan Seared Mero
Malaysian Chili Sauce
Thai Basil **52**

Grilled Makaweli Tenderloin
Ginger Ali'i Mushrooms
Soy Caramel Emulsion **55***

Colorado Lamb Chop
Mushroom Bolognese,
Broccolini, Fresh Parmesan
Cheese, Chili Oil **59**

Short Rib Osso Buco Style
Apple-Jalapeno Puree
Rosemary Crumbs **49**

Charred Chicken
Coconut Caramel & Lime
Spiced Pineapple **45**

FROM THE GRILL

All of our meat & fish can be simply grilled

8oz Prime Filet Mignon **57***

8oz American Wagyu Strip loin **68***

12oz Prime New York Strip **75***

20oz Prime Rib Chop **95***

Surf & Turf
6oz Grilled Makaweli
Tenderloin,
Half Kona Lobster **75***

SIDES

Ginger Rice **10**

Mashed Potatoes **11**

Sauteed Mushrooms,
Butter White Wine **12**

Roasted Brussels Sprouts
Fresh herbs, Pecans, Balsamic
Reduction **13**

Grilled Asparagus **14**

SAUCES

Béarnaise

Black Pepper Jam

Soy-Miso Mustard

Signature Steak Sauce

Safron Garlic Aioli

TASTING MENU ¹⁰⁵ WINE TASTING 85

Rice Cracker Crusted Ahi Tuna
Sriracha-Citrus Emulsion*

Clos le Vigneau 'Vouvray', Loire Valley

Kailani Farm Greens
Hearts Of Palm, Baby Heirloom Tomatoes,
Cucumbers,
Coconut Vinaigrette

Stonestreet 'Broken Road', Alexander Mountain

Nut & Seed Crusted Mahi Mahi
Sweet & Sour Jus

Champ de reves, Anderson Valley

Grilled Makaweli Tenderloin
Ginger Ali'i Mushrooms,
Soy Caramel Emulsion*

Kuleto Estate Napa Valley

Salted Caramel Ice Cream Sundae
Peanuts, Popcorn & Chocolate Sauce

*Tawny Port, Dow's 20 Year
Douro Valley, Portugal*

*For the entire table
No substitutions please*

Chef de Cuisine
Noelani Lei Planas
Winter 2016

* -The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, especially elderly, young children under four, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness."