



Valentine's Day Prix Fixe

\$100 ++ per guest
Select one from each course.

Amuse

SEARED FOIE GRAS

Fresh berry compote, creamy peanut sauce

First Course Cold Appetizer

MANOA BUTTER LETTUCE

Radicchio, champagne vinaigrette, blood orange, cranberries, roasted chickpeas, crispy sage (vegan & gluten-free)

QUINOA SALAD

Waipoli Farm mixed greens, Ho Farm tomatoes, asparagus, beets, fried chevre goat cheese

KALE SALAD

Local kale, baby fennel, purple radish, beets, lotus roots, Ho Farms cherry tomato, liliko'i vinaigrette (vegan & gluten-free)

Second Course Hot Appetizer

MARYLAND STYLE CRAB CAKES

6 oz crab cakes, kale salad, dijon aioli

HONEY MISO-GLAZED DUCK BREAST

Roasted kabocha purée, confit heirloom carrots, blistered Ho Farms tomato, roasted beets, Makaha pea tendrils (gluten-free)

GRILLED SEASONAL VEGETABLES

Balsamic reduction, fresh herbs (vegan & gluten-free)

Third Course Entree

GRILLED LAMB CHOPS

Mint Raita sauce, garlic-herb roasted fingerling potatoes, seasonal vegetables (gluten-free)

MISO SALMON

Hawaiian miso butter, choy sum, shichimi peppers, fried brussels sprouts, onions

EGGPLANT PARMESAN

Breaded eggplant, marinara, mozzarella & parmesan cheese, garlic-herb mini baguette (vegetarian)

Dessert

BASQUE CHEESECAKE

CHOCOLATE MOUSSE

Raspberry Coulis

CRÈME BRÛLÉE

TAHITIAN VANILLA GELATO

One Scoop

SEASONAL GELATO/SORBETTO

One Scoop

Menu subject to minor changes without advance notice.
Consuming raw or under-cooked meats, poultry, seafood, shellfish may increase risk of food-borne illness. Please inform your server of any food allergies or dietary restrictions.