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 SNACKS


 SHRIMP TOAST

SESAME, SCALLION, KARASHI MAYO 9


 TARTE FLAMBÉE

CREME FRIACHE, CHERVIL, FROMAGE BLANC 11


 ROASTED PEPPER HUMMUS

 RADISH, CRISPY CHICKPEAS, HERB CHIMMICHURRI,  
FENNEL POLLEN LAVASH 11

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 SMALL PLATES


 MILK & CEREAL

 BACON, GLAZED CHICKEN, THYME MARSHMALLOWS,  
PUFFED RICE, WHITE ASPARAGUS, WILD MUSHROOMS 14


 SEASONAL GREENS SALAD

 RADICCHIOS, GRANNY SMITH APPLES, KOHLRABI,  
CREAMY CHAMPAGNE VINAIGRETTE 14


 SNAPPER TARTARE

 YOUNG GINGER, CHAMPAGNE CREAM, BLACK OLIVE,  
MEYER LEMON, POPPY SEEDS 17

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 ENTREES


 ROASTED LAMB CHOPS

 EGGPLANT ESCABECHE, CARDAMOM LABNE,  
CURRIED LAMB JUS 39


 CRISPY CHICKEN

 CREAMY POTATO PUREE, STOUT BRAISED THIGH,  
BACON LARDONS, WILD MUSHROOMS 27


 FILET MIGNON "PHILLY STYLE"

 CARAMELIZED ONION PUREE, TOASTED SOURDOUGH,  
RED WINE BRAISED SHALLOT, ALPINE CHEESE FONDUE 39


 TROUT MEUNIERE

 BELUGA LENTILS, BRUSSELS SPROUTS,  
FRESH HORSERADISH, LEMON BROWN BUTTER 29

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 SMALL PLATES


 AHI POKE TOSTADA

SHOYU, PERILLA OIL, CORN TOSTADA, SHISO 16


 EGG TOFU WITH MAUI LAVENDER PONZU

GAMTAE SEAWEED, GINGER, CUCUMBER 11


 MAPLE SALMON GAU GEE

SALMON AND CREAM CHEESE DUMPLINGS, BLACK GARLIC MAYO 13

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 ENTREES


 SESAME CHICKEN KATSU

FIG LEAF RICE, PICKLED CUCUMBER SALAD 27


 PERILLA MUSHROOM WITH FORBIDDEN  
RICE AND COLLARD LU'AU

PERILLA ROASTED MUSHROOMS, FORBIDDEN RICE, COLLARDS 25


 KALUA PIG TACOS WITH CHILI PEPPAH  
WATER PINEAPPLE SALSA

HAWAIIAN-STYLE PULLED PORK, BLUE CORN TORTILLA, SHISO 29

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 DESSERTS


 BROWN BUTTER CHOUX PUFF 

WHITE CHOCOLATE, COFFEE MOUSSE 9


 OLD FASHIONED CHOCOLATE CAKE 

COCONUT MERINGUE, PECAN GELATO, MAPLE TUILLE 10


 ANDAGI 

OKINAWAN DONUTS, DULCE DE LECHE ICE CREAM 10

