



Romantic Dinner Menu

Appetizers, CHOICE OF:

Golden Tomato Gazpacho
Tomato, Cucumber, Shallot

Ono Sashimi
Lime Caviar, Pickled Radish, Yazu Jalapeno Vinaigrette

Hudson Valley Foie Gras Duo
*Pan Seared Foie Gras, Brioche French Toast,
Poha Berry Compote, Petite Foie Gras Crème Brulee*

Local Strawberry and Cherve Bruschetta
*Strawberry Balsamic Chutney
Goat Cheese Mousse, Spiced Walnuts*

Salads, CHOICE OF:

Baby Romaine Caesar Salad
Sweet Bread Crouton, Petite Tuile, White Anchovies

Hand Picked Bouquet of Field Greens
English Cucumber, Petite Tomato, Champagne Vinaigrette

Local Keiki Beet Salad
Braised Beets, Arugula, Shaved Fennel, Greek Yogurt Vinaigrette

Entrées, CHOICE OF:

Coriander Dusted Diver Scallops
Scallion Crepe, Waimea Corn, Crab and Asparagus Ragout

King Salmon Mignon
Roasted Fingerling Potato, Fennel, Lardons, Spinach, Mariscada Broth

Kona Crab Crusted Kampachi
Ulu Hash, Warabi, Poha Berry Hollandaise

Chateaubriand (For Two)
Beef Tenderloin, Keahole Lobster
and Local Mushroom Farce, Potato Mousseline
Honey Glazed Carrots, Red Wine Demi-Glace

Mushroom Tortellini V
*Alii Mushrooms, Petite Tomatoes
Pickled Onions, Mushroom Consommé*

Desserts, CHOICE OF:

White Chocolate Mousse
Local Strawberries, Passion Fruit Sauce

Chocolate Decadence
Farm Ripe Berries, Vanilla Bean Anglaise

Caramel Cheesecake
Poha Berry Compote, Macadamia Nut Crumble



\$195.00++ per person

Includes Brewed Kona Blended Coffee, Decaffeinated Coffee or Mauna Kea Specialty Teas.
Complimentary Bottle of House Sparking or Red/White Wine and Floral Arrangement.