Dinner Menu

red salt

Appetizers

House Baked Herb Focaccia VG — 14
Garlic Oil, Chili Flake, Red Salt

Housemade Ricotta VG — 23
Kaua'i Nectar Co. Honey, Red Salt, Truffle Oil, Grilled Naan

Red Salt Sticky Ribs GF — 29
Slow Cooked Pork Ribs, Gochujang Lime Glaze, Pickled Cucumber

Beef Bone Marrow * — 30
Shallot Confit, Lemon Gremolata, Herb Crostini

Seared Hokkaido Sea Scallops * GF — 36
White Bean Cream, Black Truffle, Braised Smoked Pork Belly, Garlic Rosemary Oil

Black Tide Ahi Ono Crudo * — 30
Salted Black Bean Chili Glaze, Cucumber, Oyster Sauce, Tobiko, Crispy Ginger & Garlic

Grilled Octopus GF — 28
Tomato Relish, Capers, Herb Oil, Endive Radish Salad

Soups & Salads

Kabocha Squash Bisque GF VG — 18
Brown Butter, Coconut Cream, Crispy Sage, Toasted Macadamia Nuts

Miso Soup GF — 14
White Miso Infused Kombu and Bonito Broth, Organic Tofu, Wakame, Green Onions

Baby Romaine Caesar * — 18
White Anchovies, Shaved Parmesan, Garlic Croutons, Classic Caesar Dressing

Crab Grapefruit & Avocado Salad * GF — 30
Maui Onion, Fresno Pepper, Chive, Smoked Paprika, Dijon Vinaigrette

Butter Lettuce & Endive Salad * GF VG — 20
Radish, Heirloom Tomatoes, Avocado Herb Dressing

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 risk of foodborne illness

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Entrées

SEA

Pan Roasted Monchong * GF — 62
Shiitake Mushrooms, Sweet Corn, Fish Fumet, Ogo Namasu, Firecracker Rice

Herb Roasted Kona Kampachi * — 62
Braised Black Kale, Sweet Hot Peppers, Garlic Chips, Lemon Oil

Cracked Pepper Crusted Ahi * GF — 60
Grilled Fennel, Lemon Basil Emulsion, Preserved Tomatoes

Today's Fresh Catch * GF — MP
Pan Seared, Brown Butter Caper Vinaigrette, Seasonal Vegetables

LAND

Organic Roasted Jidori Chicken GF — 58
Pineapple Soy Marinade, Butter Whipped Potatoes

Prime Ribeye 14oz * GF — 75
Charred Broccolini, Roasted Tomato, Au Poivre Sauce

Prime Filet Mignon 8oz * GF — 78
Rainbow Carrots, Turnips, Parsnips, Mushroom Brandy Sauce
Add Lobster Tail 47

Lamb Osso Buco — 62
Root Vegetable Marsala Braise, Saffron Risotto, Fresh Herbs

Beef & Porcini Ravioli — 56
Braised Beef & Porcini Filling, Parmesan, Mushroom Jus, Fresh Herbs

GARDEN

Chili Glazed Roasted Tofu GF V — 32
Coconut Curry Lentils, Okinawan Sweet Potatoes, Rainbow Carrots

Summer Squash Torta GF V — 38
Roasted Fennel, Marinated Grilled Maui Onions, Banyuls Vinaigrette

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Sides & Enhancements

Saffron Risotto	18
Butter Whipped Potatoes	12
Roasted Fennel	15
Sautéed Hamakua Mushrooms	15
Baby Rainbow Carrots	15
Charred Broccolini	15
Okinawan Sweet Potato	12
Firecracker Rice	12

CHEF'S TASTING MENU 250 - Ala Carte Pricing Available

Served exactly as intended by the chef
Wine pairing +60

Herb Potato Galette * GF — 75
Osetra Caviar, Cured Onaga, Creme Fraiche, Chive Egg Salad
Wine Pairing – Louis Jadot Chablis, Burgundy, FR

Misoyaki Opakapaka * GF — 65
Snap Peas, Bean Sprouts, Coconut Mustard Beurre Blanc
Wine Pairing – Rombauer, Sauvignon Blanc, Napa Valley, CA

A5 Wagyu New York Steak & Lobster * GF — 145
Sweet Potato Mousseline, Broccolini, Miso Red Wine Jus
Wine Pairing – Brewer-Clifton, Pinot Noir, Santa Rita Hills, CA

Baba Au Rhum VG — 18
Koloa Rum Soaked Yeast Leavened Cake, Vanilla Creme Chantilly
Wine Pairing – Dow's 20 Year Old Port, Douro Valley, PT

Mahalo to our Kaua'i partners
Fresh Island Fish I Tropic Fish Kaua'i I Garden & Valley Island Seafood I Kaua'i Fresh Fish
Kaua'i Nectar Co. I Kaua'i Roastery I Kaua'i Coffee Co. I Papalani Gelato

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