

Dinner Menu

red salt

Appetizers

House Baked Herb Focaccia ^{VG} Garlic Oil, Chili Flake, Red Salt	14
Housemade Ricotta ^{VG} Kaua'i Nectar Co. Honey, Red Salt, Truffle Oil, Grilled Naan	23
Red Salt Sticky Ribs ^{GF} Slow Cooked Pork Ribs, Gochujang Lime Glaze, Pickled Cucumber	29
Beef Bone Marrow * Shallot Confit, Lemon Gremolata, Herb Crostini	30
Seared Hokkaido Sea Scallops * ^{GF} Pumpkin Purée, Crispy Brussels Sprouts, Apple Cider Gastrique	36
Black Tide Ahi Ono Crudo * Salted Black Bean Chili Glaze, Cucumber, Oyster Sauce, Tobiko, Crispy Ginger & Garlic	30
Grilled Octopus ^{GF} Tomato Relish, Capers, Herb Oil, Endive Radish Salad	28

Soups & Salads

Kabocha Squash Bisque ^{GF VG} Brown Butter, Coconut Cream, Crispy Sage, Toasted Macadamia Nuts	18
Miso Soup ^{GF} White Miso Infused Kombu and Bonito Broth, Organic Tofu, Wakame, Green Onions	14
Baby Romaine Caesar * White Anchovies, Shaved Parmesan, Garlic Croutons, Classic Caesar Dressing	18
Crab Grapefruit & Avocado Salad * ^{GF} Maui Onion, Fresno Pepper, Chive, Smoked Paprika, Dijon Vinaigrette	30

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness

GF indicates Gluten Free, VG indicates Vegetarian, V indicates Vegan. A 20% gratuity will automatically be applied to parties of 6 people or more.

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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	
Ravioli Ahi O Ke Kai	56
Local Ahi, Ginger, Leeks, Garlic, Tomato Butter Sauce	

LAND

Prime Ribeye 14oz * GF	75
Charred Broccolini, Roasted Tomato, Au Poivre Sauce	
Herb Roasted Turkey *	60
Turkey Leg Confit, Portuguese Sausage Stuffing, Butter Whipped Potatoes, Roasted Autumn Vegetables, Cranberry Green Apple Relish	
Lamb Osso Buco	62
Root Vegetable Marsala Braise, Saffron Risotto, Fresh Herbs	

GARDEN

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

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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 95

Served exactly as intended by the chef
Wine pairing +50

Kabocha Squash Bisque GF VG

Brown Butter, Coconut Cream, Crispy Sage, Toasted Macadamia Nuts
Wine Pairing – Louis Jadot Chablis, Burgundy, FR

Herb Roasted Turkey *

Turkey Leg Confit, Portuguese Sausage Stuffing, Butter Whipped Potatoes,
Roasted Autumn Vegetables, Cranberry Green Apple Relish
Wine Pairing – Prisoner Pinot Noir, Sonoma County, CA

Pumpkin Haupia Cheesecake

Macadamia Nut Crust, Salted Caramel, Candied Pecans, Vanilla Crème Fraiche
Wine Pairing – Dow's 20 Year Old Port, Douro Valley, PT

Mahalo to our Kua'i partners

*Fresh Island Fish | Tropic Fish Kua'i | Garden & Valley Island Seafood | Kua'i Fresh Fish
Kua'i Nectar Co. | Kua'i Roastery | Kua'i Coffee Co. | Papalani Gelato*

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