

food
FOR

thought

DELUXE MENU

1ST COURSE (DUET PLATE)

Bibb Lettuce
Caesar Salad
Cherry tomato, Parmesan
frico, anchovy lemon emulsion

Tempura Ahi Tuna
Avocado marble, pickled chili,
Nitsume drizzle

2ND COURSE

(SHARED PLATE FOR TWO)

Grilled Ribeye Steak with Crispy
Onion Strings

Accompaniments:

Roasted garlic creamed spinach,
guava-glazed baby carrots with
black sesame, Okinawan truffle
potato puree (substitute rice on
request)

3RD COURSE

(SHARED PLATE FOR TWO)

Trio of Island Sweets
Assorted chocolates, Kona coffee
panna cotta, warm banana bread
pudding with salted caramel