

# Five Course Chef's Menu

## **Ahi Tartar**

Served on a taro chip,  
accompanied by mango salsa,  
chili oil drizzle

*Lokelani Brut Rose*

*Maui, Hawaii N/V*

## **Grilled Mango & Goat Cheese Salad**

Arugula, macadamia nuts,  
balsamic vinaigrette

*Fiddlehead Sauvignon Blanc*

*Happy Canyon, Ca. 2013*

## **Island Catch Of The Day**

Served with sweet potato puree,  
braised baby bok choy, ginger and  
basil coconut cream

*Shelter Spatburgunder, Pinot Noir*

*Baden, Germany 2013*

## **Slow Braised Beef Short Rib**

Served with pipikalua risotto,  
sautéed seasonal vegetables

*Ramey 'Claret' Meritage*

*Napa Valley, Ca. 2014*

## **Tropical Fruit Sorbet**

Chilled lychee chiso broth in its  
fruit relish

*Dr. Loosen Riesling Eiswein*

*Mosel, Germany 2012*

Ninety Five Dollars without wine pairings  
One Hundred Thirty Dollars with wine pairings

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

*Price does not include tax and tip.*

*Parties of 6 or more %18 service charge to apply*