

VALENTINE'S MENU

SPECIALTY COCKTAILS

HIBIS-KISS

ketel one vodka, hibiscus,
chambord, lemon

16

FLIGHT OF PASSION

jack daniel bonded,
hamakua coast premium lilikoi,
aperol, amaro

16

BUBBLY

domaine ste michelle, brut

14

OYSTERS ON A HALF SHELL

spicy ponzu, mignonette, cocktail sauce

21

GRILLED ROMAINE SALAD

baby romaine, waimanalo heart of palm,
yuzu kosho vinaigrette
add scallops 15

♡ ♡ ♡

BEEF WELLINGTON

cherry bordelaise, potato puree

&

HALF LOBSTER TAIL

shiso bernaise, farm vegetables

♡ ♡ ♡

CHOCOLATE DOME

maui ku'ia chocolate raspberry cremeux,
chocolate flourless cake,
raspberry & thai basil

85

CHEF DE CUISINE
AARON FURUTO

RESTAURANT MANAGER
TERRENCE KIM

EXECUTIVE CHEF
JEREMY SHIGEKANE