

3 COURSE MEAL WITH DRINKS FOR TWO



DRINKS

DRAFT BEER

Ask for current offerings

HOUSE WINE

Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon

100% KONA COFFEE OR ESPRESSO

12 oz bespoke coffee or 2 oz espresso from featured Kona farms

APPETIZER (SHARED)

FRESH CATCH CEVICHE

Local fresh fish, Tahitian limes, Maui pineapple, Hawaiian chili peppers

BUTCHER BOARD

Boar, steak tips, chicken, Puna goat cheese, mozzarella, aged blue cheese

ROASTED LOCAL BEETS

Hāmākua mushrooms, Puna goat cheese, pea shoots, roasted macadamia nuts

ENTREES

HAWAIIAN COFFEE BRAISED BEEF

Big Island beef short ribs, Hawaii coffee demi-glace, garlic mash, green beans

FRESH CATCH

Crusted with pineapple and macadamia nuts, with coconut rice and passionfruit, orange, guava sauce

SCAMPI WITH FRESH CAPPELLINI

Five Koa'ī prawns, herb lemon butter sauce, heirloom tomatoes, basil, garlic

DESSERTS

FRESH CAKES AND PASTRIES FROM ONSITE BAKERY

Daily selection varies; may include Espresso Opera Cake, Lilikoi Opera Gateau, Sacher Cake, Tiramisu, White Chocolate Truffle Cake, and more