



FRESH SHEET

Mahi (*Dorado, Kauai*) 🌴

Saute Mahi. Shitake Fried Rice. Stir- Fry Vegetables.
Nanea Butter Sauce. Red Wine Reduction. Confit Tomato. Parsley.

36

*suggested pairing - **Fiddlehead.** Sauvignon Blanc*

Ahi (*Yellowfin Tuna, Kauai*) 🌴

Seared Ahi. Molokai Purple Mash Potatoes. Bok Choy.
Wasabi Aioli. Sweet Soy Reduction. Chili Oil. Tobiko.

39

*suggested pairing - **King Estate.** Pinot Noir*

Salmon (*Salmon, Norway*) 🌴

Grilled Salmon. Yukon Mash Potatoes. Broccoli.
Sweet Chili Butter Sauce. Persillade. Scallions.

37

*suggested pairing - **Kim Crawford,** Sauvignon Blanc*

TASTING JOURNEY

FIVE-COURSE DINNER 55
ENHANCE WITH WINE 20

Nanea Caesar

Kailani Farms Baby Romaine. Garlic Caesar Dressing.
White Anchovy. Herbed Tomato Crostini.
*Paired with - **Bollini**, Pinot Grigio*

Honshimegi Risotto

Hamakua Fungi. Arborio Rice. Madeira Demi Glace.
Parmesan. Arugula. White Truffle Oil
*Paired with - **St. Francis**, Sauvignon Blanc*

Daily Catch*

Herb-Seared Fresh Catch. Seasonal Vegetables.
Citrus Beurre Blanc. Tomato Confit. Port Wine Reduction
*Paired With - **King Estate**, Pinot Noir*

Beef Tenderloin*

Coffee-Rubbed Tenderloin. Yukon Mash. Kaua'i Vegetables.
Madeira Jus. Basil Mac Nut Pesto. Balsamic Reduction.
*Paired With - **Austerity**, Cabernet Sauvignon*

Warm Chocolate Brownie

Ghiradelli Chocolate Sauce. Lappert's Vanilla Ice Cream.
*Paired With - **Blandy's Madeira 5 Year***

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