

# VALENTINE'S DAY 2024

\$139 PER PERSON

NOT INCLUSIVE OF TAX AND GRATUITY

*Shellfish Platter for Two · 129*

4EA OYSTERS\*, 4EA GULF SHRIMP

AHI POKE, 1/2 KONA LOBSTER

Wasabi-Cocktail Sauce, Lilikoi Mignonette

Yum Yum Sauce, Fire Water

## FIRST COURSE

PLEASE MAKE ONE SELECTION

### BURRATA

Heirloom Tomato, Cucumber, Hot Honey

### TRUFFLE CAESAR

Maui Onion Crema, Garlic Streusel

Tempura White Anchovy

### KONA KAMPACHI CRUDO

Meyer Lemon, Blood Orange, Chili Crunch

### 'INSTANT' BACON

Kurobuta Pork Belly, Tempura Oyster, Soy Glaze

*Sharing is Caring*

ADDITIONAL OPTION FOR THE TABLE + 29

### SCALLOP SPAGHETTI

Arugula Pesto, Yuzu, Parmesan

## SECOND COURSE

PLEASE MAKE ONE SELECTION

### TRIPLE-SEARED A5 JAPANESE WAGYU STRIPSTEAK \*

Yuzu Kosho, Sunomono Cucumber, Wasabi, Ponzu

4oz SUPPLEMENT + 75 / 8oz SUPPLEMENT + 125

8 oz. BLACK ANGUS FILET

ROASTED JIDORI CHICKEN

8 oz. PORK TENDERLOIN

BIG GLORY BAY KING SALMON

12 oz. PRIME NEW YORK STRIP

MACADAMIA-CRUSTED MAHI MAHI

32 oz. PRIME TOMAHAWK RIBEYE

SERVED FAMILY STYLE FOR TWO + 59

SERVED WITH: BUTTER WHIPPED POTATOES & FLASH FRIED BRUSSELS SPROUTS

*Accompaniments*

### TRIO OF SAUCES 12

Steak Sauce, Béarnaise, Chimichurri

### MISO BROILED SHELLFISH

Half Kona Lobster 55

1/2lb King Crab 59

Scallops 38

### TOPPINGS

Smoked Blue Cheese Crumble 8

Black Truffle Butter 12

Seared Hudson Valley Foie Gras\* 30

*Side Dishes*

### ROASTED ASPARAGUS · 18

Béarnaise, Espelette

### BLACK TRUFFLE MAC N CHEESE · 23

Parmesan, Chives

### SAUTÉED MUSHROOMS · 20

Shoyu Glaze

## DESSERT COURSE

PLEASE MAKE ONE SELECTION

### LILIKOI CHEESECAKE

Sesame Tulie, Macadamia Nut  
Toasted Coconut, Strawberry Jus

### DEVIL'S FOOD CAKE

Khalúa-Chocolate Fudge, Smoked Alaea Salt  
Rum Soaked Banana