

Happy Mother's Day!

Caviar Service 165

Chive, Creme Fraiche, Egg Mimosa, Japanese Milk Toast

Shellfish Platter 99

4EA OYSTER*, 4EA GULF SHRIMP, HALF MAINE LOBSTER

Wasabi-Cocktail Sauce, Lilikoi Mignonette

\$96 PER PERSON

NOT INCLUSIVE OF TAX AND GRATUITY

First Course

PLEASE MAKE ONE SELECTION

ROASTED BEET SALAD

Caramelized Onion, Roasted Eggplant Puree
Bacon Balsamic Onion Jam, Sherry Vinaigrette, Sesame

AVOCADO SALAD

Zhug Marinated Acocado, House Pickles
Piquillo Pepper Puree, Kataifi, Toasted Mac Nut

TRUFFLE CAESAR

Maui Onion Cream, Truffle Vinaigrette
Garlic Streusel Parmesan

SALMON TATAKI

Smoked & Cured Salmon, Asian Pear
Chili Crunch, Kung Pao Sauce

Second Course

PLEASE MAKE ONE SELECTION

PRAWN TOAST

Sunny Side Up Egg, Miso Aioli, Lobster Curry

"ANGEL HAIR" PASTA

Colossal Prawns, Arugula Pesto, Lemon, Parmesan

BBQ KING SALMON

Miso Cauliflower Puree, Citrus, Hazlenut
Kabayaki Sauce

BANANA CINNAMON BRIOCHE "BLT"

Five-Spice Braised Pork Belly, Vine Ripe Tomato
Arugula, Lemon Grass Aioli, Potato Hash

10 OZ. PRIME NEW YORK STRIP

Aged White Cheddar Soft Scramble, Potato Hash
Chimichurri

Substitute Miyazaki A5 Wagyu: 4oz +110 / 8oz +210

ACCOMPANIMENTS

TRIO OF SAUCES 12

Steak Sauce, Béarnaise, Chimichurri

BROILED SHELLFISH

Half Kona Lobster 55

Seared Scallops 36

Miso Butter Shrimp 28

TOPPINGS

Smoked Blue Cheese Crumble 8

Black Truffle Butter 12

Seared Hudson Valley Foie Gras* 30

SIDE DISHES 16

GARLIC FRIED RICE

Five-Spice Pork Belly, Sunny Side Up Egg

TRUFFLE FRIES

Parmesan, Chives

HASHBROWN

Bacon Balsamic Onion Jam

FRIED BRUSSELS SPROUTS

S.O.S

Dessert Course

PLEASE MAKE ONE SELECTION

KONA DARK CHOCOLATE LAYER CAKE

Macadamia Nut, Cocoa Nib

BASQUE STYLE CHEESECAKE

Seasonal Berries