



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

8 oz. PORK TENDERLOIN

12 oz. PRIME NEW YORK STRIP

ROASTED JIDORI CHICKEN

BIG GLORY BAY KING SALMON

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