

Fresh Island Cuisine

by Chef Kurt Lesmerises

SHARE PLATES

KUSSHI OYSTERS

raw oysters in the half shell, limoncello mignonette

MOLOKAI SHRIMP

grilled local shrimp over asian slaw, papaya-lime gastrique

STEAMED KONA CLAMS

fresh fragrant herbs, kamuela tomatoes, garlic butter, white wine, grilled bread

AHI CRUDO

fresh herbs, pickled jalapeno, olive oil, avocado, ponzu, black lava salt

POKE TASTING

selection of ahi, tako & pipikaula poke, molokai sweet potato & taro chips

THAI LETTUCE WRAPS

lemongrass marinated chicken, hamakua mushrooms, green papaya, cilantro, basil, macadamia nuts

SPICY TUNA WONTON CRISP

seared tuna, wonton crisp, avocado relish, garlic aioli, cilantro pesto, kochujang sauce

KOREAN BBQ PORK

ginger, garlic, sweet soy marinated pork belly, white rice, green onion, sesame

KALUA PORK QUESADILLA

kiawe smoked pork, kimchee, island goat cheese, maui onion, spicy mango chili sauce

FRESH ISLAND CEVICHE

mahi mahi cooked in local lime, kula tomatoes, sweet maui onion, jalapeno

KULA STRAWBERRY BRUSCHETTA

fresh basil, boursin cheese, kula strawberries, sliced baguette

CHILLED SHRIMP SUMMER ROLLS

fresh herbs, rice vermicelli, local greens, thai peanut sauce

SALADS

WATERMELON SALAD

compressed watermelon, island goat cheese, lump crab, balsamic vinaigrette

KULA SPINACH SALAD

organic spinach, feta cheese, kula strawberries, macadamia nuts, maui onion, lilikoi vinaigrette

GRILLED CAESAR SALAD

flash grilled waipoli romaine, parmesan crisp, fried capers, balsamic vinaigrette, caesar dressing

UPCOUNTRY KALE SALAD

fresh burrata cheese, baby beets, hearts of palm, local radish and mango vinaigrette

BRUSSELS SPROUT CAESAR

leafed brussels sprouts, parmesan cheese, herb croutons, anchovy caesar dressing, balsamic reduction

WAIPOLI GREENS

fresh mixed field greens, turnips, tomato, radish sprouts, humboldt fog, marcona almonds, passion fruit vinaigrette

KUMU FARM'S ARUGULA SALAD

organic arugula, baby beets, asian pear, macadamia nuts, island goat cheese, hearts of palm, papaya seed vinaigrette

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MAINS

LOBSTER GNOCCHI

potato gnocchi, butter poached kona lobster, basil, parmesan truffle cream

LINE CAUGHT ONAGA

roast snapper, shallot citrus vinaigrette, garlic macadamia nut rice, grilled baby bok choy

FRESH ISLAND OPAKAPAKA

macadamia nut crusted snapper, tropical fruit relish, black & white rice, grilled asparagus

CHICKEN SALTIMBOCCA

prosciutto wrapped chicken breast, mozzarella, basil, roasted vegetables, parmesan cheese, fresh lemon

PAN ROASTED UKU

garlic and herb marinated snapper, braised bok choy, lemongrass-ginger sticky rice, citrus butter

DYNAMITE SALMON

oven roasted organic ora king salmon, shitake mushrooms, ginger, garlic, spicy dynamite sauce

KONA LOBSTER

buttered cold water lobster, arugula, pear tomato, roasted kula corn, charred tomato vinaigrette

FRESH ISLAND MAHI MAHI

pan seared mahi mahi, lilikoi butter, garlic macadamia nut rice, baby bok choy

PETITE FILET MIGNON

sous vide tajima wagyu beef, hamakua mushrooms, sweet soy, black garlic demi glaze

BEEF RIBEYE

garlic & herb grilled steak, roast vegetables, kabocha squash puree, chimichurri, cherry tomatoes

STEAK & LOBSTER

garlic & rosemary roasted beef, buttered lobster, sautéed kale, kabocha squash, cherry tomatoes, roasted kula corn

FILET MIGNON & OPAKAPAKA

macadamia nut crusted local snapper roast vegetables and citrus butter paired with grilled beef tenderloin vine ripe tomatoes, chimichurri

SAIMIN

lemongrass garlic soy ginger broth, char siu pork skewers, soft boiled egg, daikon sprouts, jalapeno, red pepper cilantro and green onion

DESSERTS

CRÈME BRULÉE

big island vanilla bean and fresh berries

MAUI MACARONS

salted caramel, passion fruit, mango, chocolate, vanilla

MANGO CHEESECAKE

fresh whipped cream, dragon fruit, mango sauce

LILIKOI CHEESECAKE

fresh mango and raspberries

HANA CHOCOLATE DIPPED STRAWBERRIES

variety of gourmet hand-dipped kula strawberries

DOUBLE CHOCOLATE FLOURLESS CAKE

chocolate ganache & chocolate buttercream

CHOCOLATE PEANUT BUTTER BOMB

Silky dark chocolate & peanut butter

RED VELVET CAKE

cream cheese frosting, white & dark chocolate shaving