

# BAR ROOM AT LA VIE

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## Á LA CARTE SELECTIONS

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### SHELLFISH COCKTAIL · 36

shrimp + lobster. lemon. french louis sauce.

### GOLDEN OSETRA CAVIAR · 69

1/2 oz. classic accoutrement. sour poi blini.

### HALF DOZEN OYSTERS · 29

on the half shell. house made cocktail.  
rose mignonette.



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### WARM GOUGÈRES · 12

house made cheese puffs. everything spice.  
wailua chèvre.

### SELECTION OF CHEESES · 21

mānoa honey. macadamia nut.  
seeded buckwheat bread.

### POLENTA FRITES · 12

gruyère cheese fondue. truffle.

### CRISPY FROG LEGS · 19

garlic butter. lemon.

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### HIRABARA FARM BEETS · 27

shaved foie gras torchon. raspberry.  
black sesame.

### FISH CRUDO ANCHOÏADE · 29

haricot vert. radish sprout.  
anchovy dressing.

### PUMPKIN SPÄTZLE · 31

burgundy truffle. moloka'i venison sausage.  
braised cabbage purée.

### SMOKED KONA KANPACHI · 45

wild american caviar. wilted spinach.  
buttermilk beurre blanc.

### PRIME NY STRIPSTEAK · 79

hy's famous spice blend. potato purée.  
sauce bordelaise. (12oz)

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