

WELCOME TO LA VIE

MENU DE LA MAISON · 139 | BEVERAGE PAIRING · 85

OYSTERS ON THE HALF SHELL | +29

half dozen. housemade cocktail sauce. rosé mignonette.

BIG EYE TUNA TARTARE

tomato pistou. aioli anchoïade. roasted eggplant chips.

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ROASTED FOIE GRAS

baby fennel. green grape. caramelized macadamia nut.

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WINTER TRUFFLE

pumpkin spätzle. moloka'i venison sausage. gruyère cheese.

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CHOICE OF

PASTURE RAISED HAWAII VEAL

roasted chanterelles. braised cabbage. huckleberry mustard jus.

A5 MIYAZAKI WAGYU | +39

pomme purée. ali'i mushroom. sauce bordelaise.

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CHOICE OF

GÂTEAU ISPAHAN

lychee rose mousse. raspberry gelée. almond meringue.

FROMAGES

a selection of french style cheeses and accompaniments.

THANK YOU FOR DINING WITH US



MENU DE LA MER · 139 | BEVERAGE PAIRING · 85

GOLDEN OSETRA CAVIAR | +69

1/2 oz caviar. traditional accompaniments. sour poi blini.

CHILLED ATLANTIC LOBSTER

legumes de saison. verjus blanc. fines herb nage.

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BIG ISLAND ABALONE

black truffle. sunchoke. brown butter velouté.

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DRY AGED BLUEFIN TUNA TORO

lentils de puy. grilled broccolini. red pepper coulis.

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PACIFIC SWORDFISH AU POIVRE

hen of the woods mushroom. celeriac pomme purée. sauce rouge.

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CHOICE OF

VACHERIN EXOTIQUE

calamansi curd. poached pineapple. mango soursop sorbet.

FROMAGES

a selection of french style cheeses and accompaniments.