

THE BAR ROOM

À LA CARTE SELECTIONS

GOLDEN OSETRA CAVIAR · 69

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

BIG EYE TUNA TARTARE · 27

tomato pistou. caper aioli. green olive ciabatta.

HALF DOZEN OYSTERS · 29

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

WARM GOUGÈRES · 12

house made cheese puffs. everything spice. wailua chèvre.

CRISPY FROG LEGS · 19

garlic butter. lemon.

SELECTION OF CHEESES · 21

mānoa honey. macadamia nut. seeded buckwheat bread.

BABY ROMAINE SALAD · 21

anchoïade dressing. parmesan cheese. crispy shallot.

HIRABARA FARM BEETS · 25

shaved foie gras torchon. raspberry. black sesame.

PUMPKIN SPÄTZLE · 37

black truffle. moloka'i venison sausage. gruyère cheese.

PACIFIC SWORDFISH AU POIVRE · 39

maitake mushroom. celriac pomme purée. sauce rouge.

AMERICAN WAGYU BEEF · 49

NY stripsteak. maitre d' frites. bearnaise butter.



* consuming raw or undercooked meats. poultry. seafood. shellfish or eggs may increase your risk of foodborne illness.