

# WELCOME TO LA VIE

MENU DE LA MAISON · 139 | BEVERAGE PAIRING · 75

## PREMIUM CAVIAR SERVICE | +59

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

## BIG ISLAND ABALONE

trout roe. borage leaf. potato mousseline.

VINTAGE CHAMPAGNE. DOM PERIGNON. CHAMPAGNE. FRANCE. 2013

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## CARAMELIZED FOIE GRAS

baby fennel. honey aigre-doux. macadamia nut.

LATE HARVEST SAUVIGNON BLANC. KENZO ESTATE. "MUKU". NAPA. CALIFORNIA

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## HOT SMOKED KONA KANPACHI

wild american caviar. wilted spinach. buttermilk emulsion.

PINOT GRIS. KUENTZ-BAS. ALSACE. FRANCE

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CHOICE OF

## DRY AGED SONOMA DUCK

thumbelina carrot. berbere spice. jus a l'orange.

PINOT NOIR. MELVILLE. STA. RITA HILLS. CALIFORNIA

## A5 MIYAZAKI WAGYU | +39

pomme purée. ali'i mushroom. sauce bordelaise.

CABERNET SAUVIGNON. SCHERRER. ALEXANDER VALLEY. CALIFORNIA

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CHOICE OF

## GÂTEAU ISPAHAN

lychee rose mousse. raspberry gelée. almond meringue.

BRACHETTO. GIACOMO BOLOGNA. "BRAIDA". PIEDMONT. ITALY

## FROMAGES

a selection of french style cheeses and accompaniments.

CREAM SHERRY. LUSTAU. "EAST INDIA SOLERA". JEREZ. SPAIN

THANK YOU FOR DINING WITH US



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**PREMIUM CAVIAR SERVICE | +59**

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

**HIRABARA FARM BEETS**

foie gras torchon. raspberry. black sesame.

GRENACHE ROSE. CHATEAU LA NERTHE. TAVEL. RHONE. FRANCE

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**KAUA'I PRAWN REMOULADE**

heart of palm. green apple. vadouvan curry.

SAKE. TANAKA 1789 X CHARTIER. "PAVILLON". MIYAGI. JAPAN

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**AUSTRALIAN BLACK TRUFFLE**

sweet corn risotto. chanterelle mushroom. gruyère fondue.

CHARDONNAY. DOMAINE CORNIN. BURGUNDY. FRANCE

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CHOICE OF

**PASTURE RAISED HAWAI'I VEAL**

charred zucchini squash. black olive. tomato vierge.

GRENACHE. DOMAINE DU VIUEX TELEGRAPHE. RHONE. FRANCE

**A5 MIYAZAKI WAGYU | +39**

pomme purée. ali'i mushroom. sauce bordelaise.

CABERNET SAUVIGNON. SCHERRER. ALEXANDER VALLEY. CALIFORNIA

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CHOICE OF

**VACHERIN EXOTIQUE**

calamansi curd. poached pineapple. mango soursop sorbet.

ROYAL TOKAJI. LATE HARVEST. TOKAJI. HUNGARY

**FROMAGES**

a selection of french style cheeses and accompaniments.

CREAM SHERRY. LUSTAU. "EAST INDIA SOLERA". JEREZ. SPAIN