

MENU TRADITIONNEL · 99

APPETIZER · CHOICE OF

TSAR NICOULAI CAVIAR | +39 · ½ ounce osetra. classic accoutrement. sour poi blini.

OYSTERS ON THE HALF SHELL · half dozen. rosé mignonette. house cocktail sauce.

FROG LEGS PROVENÇALE · green garlic aioli. petite salade. mustard vinaigrette.

FOIE GRAS SAUTÉ · baby beets. mushroom brioche. black sesame.

ENTREE · CHOICE OF

POISSON PARISIEN · wilted spinach. preserved lemon. potato leek mousseline.

DRY AGED SONOMA DUCK · thumbelina carrot. crispy lentil. berebere spice.

WAIMEA BLACK ROSE VEAL · legumes niçoise. black olive. sauce choron.

A5 MIYAZAKI WAGYU | +39 · pomme purée. ali'i mushroom. sauce bordelaise.

DESSERT · CHOICE OF

HONOKA'A CHOCOLATE · salted caramel. candied hazelnut. thyme chantilly.

LYCHEE ROSE GATEAU · white chocolate mousse. raspberry gelée. almond meringue.

TROPICAL VACHERIN · laie vanilla meringue. poached pineapple. coconut sorbet.

MENU GOURMANDE · 119

CHILLED · CHOICE OF

FRUITS DE MER · a selection of the evening's shellfish.

TSAR NICOULAI CAVIAR | +39 · ½ ounce osetra. classic accoutrement. sour poi blini.

WARM · CHOICE OF

WINTER TRUFFLE RISOTTO · tomme cheese fondue. parsnip. brown butter macadamia.

FOIE GRAS SAUTÉ · mushroom brioche. raspberry-port. black sesame.

SAVORY · CHOICE OF

DRY AGED SONOMA DUCK · thumbelina carrot. crispy lentil. berebere spice.

A5 MIYAZAKI WAGYU | +39 · pomme purée. ali'i mushroom. sauce bordelaise.

SWEET · CHOICE OF

LYCHEE ROSE GATEAU · white chocolate mousse. raspberry gelée. almond meringue.

HONOKA'A CHOCOLATE · salted caramel. candied hazelnut. thyme chantilly.

BY THE GLASS | 6 o z

TANAKA 1789 X CHARTIER 'BLEND 001' · SAKE · tokubetsu junmai. japan. 2018. | 30

SCHRAMSBERG 'BLANC DE BLANCS' BRUT · SPARKLING · north coast. california. 2019. | 28

DOMAINE DE REUILLY 'LES PIERRES PLATES' · SAUVIGNON BLANC · reuilly. france. 2021. | 18

CHAMPALOU 'LES FONDRAUX' · CHENIN BLANC · vouvray. france. 2020. | 20

TYLER · CHARDONNAY · santa barbara. california. 2021. | 22

OLGA RAFFAULT · ROSÉ OF CABERNET FRANC · chinon. france. 2021. | 16

JEAN FOILLARD · GAMAY · beaujolais. france. 2020. | 18

FAILLA · PINOT NOIR · sonoma coast. california. 2021. | 20

DOMAINE DE PALLUS 'LES PENSÉES DE PALLUS' · CABERNET FRANC · chinon. france. 2017. | 18

CHÂTEAU PLAISANCE · MERLOT & CABERNET FRANC · bordeaux. france. 2018. | 21

NEAL FAMILY VINEYARDS · CABERNET SAUVIGNON · napa valley. california. 2016. | 25

3 o z | C O R A V I N S E L E C T I O N S

DIDIER DAGUENEAU 'PUR SANG' · SAUVIGNON BLANC · pouilly-fumé. france. 2018. | 38

DOMAINE DE MONTILLE 'LES TAILLEPIEDS' 1ER CRU · PINOT NOIR · volnay. france. 2017. | 45

KENZO ESTATE 'RINDO' · CABERNET SAUVIGNON BLEND · napa valley. california. 2019. | 40

HALF BOTTLE SELECTIONS

FERRARI · TRENTO · trento. italy. nv. | 60

BILLECART-SALMON · ROSÉ CHAMPAGNE · vallée de la marne. france. nv. | 120

BILLECART-SALMON 'BRUT RÉSERVE' · CHAMPAGNE · vallée de la marne. france. nv. | 110

KRUG 'GRANDE CUVÉE' · CHAMPAGNE · montagne de reims. france. nv. | 200

KENZO ESTATE 'ASATSUYU' · SAUVIGNON BLANC · napa valley. california. 2020. | 90

PLUMPJACK · CHARDONNAY · napa valley. california. 2018. | 80

DOMAINE ROLAND LAVANTUREUX · CHARDONNAY · chablis. france. 2020. | 60

THEIRY ET PASCALE MARTON 'LES CHEVALIÈRS' 1ER CRU · CHARDONNAY · mersault. france. 2019. | 85

KISTLER · PINOT NOIR · russian river valley. california. 2019. | 90

DOMAINE PHILLIPPE GAVIGNET 'VIEILLES VIGNES' · PINOT NOIR · nuits-st-georges. france. 2017. | 100

DIAMOND CREEK 'GRAVELLY MEADOW' · CABERNET SAUVIGNON · napa valley. california. 2017. | 180

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. please notify your server of any food allergies.

B E E R

KONA LIGHT · 12oz blonde ale. hawaii. | 10

MONK'S CAFE · 11.2oz. flemish sour ale. belgium. | 12

HANA KOA BREWING CO. 'ROOFTOP PALE ALE' · 16oz pale ale. hawaii. | 15

DUVEL · 12oz. belgian strong blond. belgium. | 15

LINDEMANS LAMBIC 'FRAMBOISE' · 12 oz. fruit lambic. belgium. | 17

C O C K T A I L S

THE SMALLER, THE BITTER · sipsmith gin. angelica botanika elderflower liqueur. nardini bitter. italicus rosolio di bergamotto. | 20

TOAST TO THE INNKEEPER · pere magloire calvados. st. george spiced pear liqueur. lemon. maple. cinnamon smoke. | 18

ESSENCE NO. 1 · grey goose 'essences' strawberry lemongrass vodka. pimm's no. 1. cucumber. lemon. brown sugar. ginger beer. | 18

SMOKED ROOTS · ginger infused el silencio espadin mezcal. olena agave. yuzu. laphroaig mist. | 18

AFTERNOON IN JALISCO · codigo 'g.lion barrel select' reposado tequila. jalapeño tincture. honey. cointreau. lime. grapefruit. | 20

ATOMIC BLONDE · hayman's old tom gin. strega. lillet blanc. branca menta. lemon bitters. | 20

THE KING'S SECRET · kōhana kea hawaiian agricole rum. dolin génépy liqueur. calamansi. yuzu. | 20

MAKE ME BLUSH · st. george spirits terroir gin. dubonnet rouge. giffard orgeat. lime. prosecco. | 18

Z E R O P R O O F

ENHANCE WITH WELL SPIRIT · 5

PASSIONFRUIT POP · passionfruit. peach. perilla. lemon. seltzer. | 12

FRAISE CITRON PRESSÉ · strawberry. mint. lemon. seltzer. | 12

APPLE A DAY · apple. lychee. lemon. giffard orgeat. pickled grape juice. | 12

THE MANGO ONE · mango purée. egg white. cream. brown sugar. lemon. | 12

LAVENDER MIST · lavender. yuzu. cream. seltzer. | 12

LYCHEE SANGRIA · strawberry. lemon. orange. seltzer. | 12

R E S E R V E C O C K T A I L S

WILD ORANGE · regans' orange bitters. four roses single barrel. apricot liqueur. giffard orgeat. yuzu. | 28

THE ULTIMATE 75 · nolet's silver dry gin. calamansi. yuzu. schramsberg blanc de blanc. | 30

ALL BOOKED UP · booker's 'bardstown batch' bourbon. cherry heering. angostura. bone marrow aroma. | 45

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