

FRENCH INSPIRED . PRIX FIXE MENU .

THREE COURSES | 90

MALOSSOL CAVIARS | SUPPLEMENT

1oz caviar. yukon potato blini. crème fraîche. egg mimosa.

white sturgeon | 46

caviar co. california.

kaluga hybrid | 66

caviar co. china.

classic osetra | 76

tsar nicoulai. bulgaria.

golden osetra | 116

tsar nicoulai. bulgaria.

OYSTERS ON THE HALF SHELL

half dozen. rosé mignonette. cocktail sauce.

NEW ZEALAND LANGOUSTINE

french louis sauce. smoked paprika. lemon.

CHILLED LOBSTER REMOULADE

celery root. granny smith apple. vadouvan curry.

SHELLFISH PLATEAU | 29 SUPPLEMENT

a selection of our fruits de mer.

* 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.

ABALONE + CAVIAR | 10 SUPPLEMENT

smoked potato vichyssoise. seaweed. maui sunflower oil.

SALAD LYONNAISE

white asparagus. tomme cheese. waimanalo egg.

TRUFFLED CHEESE TARTE

petite salade. mānoa honey. candied walnut.

THUMBELINA CARROTS A L'ORANGE

swiss chard. sunflower shoots. orange gastrique.

POTATO GNOCCHI FONDUE

wild mushrooms. gruyère cheese. brown butter hazelnut.

ENDIVE AU GRATIN

lentils du puy. kale chip. sauce dijonnaise.

MAITAKE MUSHROOM RÔTI

braised cabbage. baby beets. green garlic aioli.

GRILLED POISSON PROVENÇAL

marinated zucchini. tomato pistou. sauce choron.

DRY AGED KONA YELLOWTAIL

heart of palm purée. bacon marmalade. sauce meurette.

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