

## THREE COURSES · 89

APPETIZER · CHOICE OF

✿ **SALAD À LA GOURMANDE**

celery root remoulade. frisée lettuce. shaved truffle.

✿ **LEGUMES PROVENÇALE**

garlic bread potage. crispy lentil. black olive.

✿ **EWASWEET CORN RISOTTO**

mushroom persillade. haricot vert. tomme cheese fondue.

ENTRÉE · CHOICE OF

✿ **THUMBELINA CARROT A L'ORANGE**

baby spinach. maui sunflower. orange gastrique.

✿ **HAMAKUA MUSHROOM RÔTI**

maui onion brûlé. braised cabbage. béarnaise mousseline.

**ROOT VEGETABLE PARMENTIER**

celery-pomme purée. baby beets. red wine mustard.

DESSERT · CHOICE OF

**SELECTION OF CHEESES**

muscat wine gelée. mānoa honey. walnut rye bread.

✿ **TROPICAL VACHERIN**

laie vanilla meringue. tokaji poached pineapple. coconut sorbet.

**HONOKA'A CHOCOLATE**

salted caramel. candied hazelnut. thyme chantilly.

✿ VEGAN UPON REQUEST

\* 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.

CHEF'S SELECTION · 119 | WINE PAIRING · 99

FIRST

✿ CARROT A L'ORANGE

wilted spinach. orange gastrique. maui sunflower oil.

SECOND

✿ LEGUMES PROVENÇALE

garlic bread potage. crispy lentil. black olive.

THIRD

✿ WHITE TRUFFLE RISOTTO

ewa sweet corn. roasted champignon. tomme cheese fondue.

FOURTH · CHOICE OF

✿ HAMAKUA MUSHROOM RÔTI

maui onion brûlé. braised cabbage. bèarnaise mousseline.

ROOT VEGETABLE PARMENTIER

celery-pomme purée. baby beets. red wine mustard.

FIFTH · CHOICE OF

✿ TROPICAL VACHERIN

laie vanilla meringue. tokaji poached pineapple. coconut sorbet.

HONOKA'A CHOCOLATE

salted caramel. candied hazelnut. thyme chantilly.

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