

FRENCH INSPIRED. PRIX FIXE MENU.

THREE COURSES | 99

WINE PAIRING | 72

ONE

MALOSSOL CAVIARS | SUPPLEMENT

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

white sturgeon | 46

caviar co. california.

classic osetra | 76

tsar nicoulai. bulgaria.

golden osetra | 116

tsar nicoulai. bulgaria.

OYSTERS ON THE HALF SHELL

half dozen. rosé mignonette. cocktail sauce.

SHELLFISH PLATEAU | 29 SUPPLEMENT

a selection of our fruits de mer.

LE GRAND PLATEAU | 79 SUPPLEMENT

½oz kaluga caviar service + 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.

TWO

ABALONE + CAVIAR | 19 SUPPLEMENT

araimo vichyssoise. ogo seaweed. maui sunflower oil.

ALI'I MUSHROOM LYONNAISE

wagyu beef lardon. frisée lettuce. soft boiled egg ravigote.

TRUFFLED CHEESE TARTE

petite salade. mānoa honey. candied walnut.

ESCARGOT + GRENOUILLE

frog legs meunière. petit gris snails. green garlic aioli.

LUDOVICO CHICKEN BALLOTINE

roasted foie gras. lentils du puy. perigord truffle jus.

THREE

DRY AGED KONA YELLOWTAIL

baby beet. bacon marmalade. sauce meurette.

BERBERE SPICED DUCK

thumbelina carrot. belgian endive. jus a l'orange.

MAUI VENISON NOISETTE

braised cabbage. maui onion brûlé. béarnaise mousseline

A5 MIYAZAKI WAGYU | 59 SUPPLEMENT

potato purée. maitake mushroom. sauce bordelaise.

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