

FRENCH INSPIRED . PRIX FIXE MENU .

THREE COURSES | 89

WINE PAIRING | 72

ONE

* CELERY ROOT REMOULADE

avocado pistou. green apple. vadouvan curry.

* ALI'I MUSHROOM LYONNAISE

frisée lettuce. tomme cheese. soft boiled egg.

TRUFFLED CHEESE TARTE

petite salade. mānoa honey. candied walnut.

TWO

* THUMBELINA CARROTS A L'ORANGE

swiss chard. sunflower shoots. orange gastrique.

* GREEN GARLIC RISOTTO

golden chanterelle. haricot vert. marigold.

THREE

* ENDIVE AU GRATIN

lentils du puy. kale chip. sauce dijonnaise.

* BABY BEETS BRÛLÉE

maui onion. pickled huckleberry. sauce meurette.

* MAITAKE MUSHROOM RÔTI

braised cabbage. parsley aioli. béarnaise mousseline.

* 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.