

summer vegetarian menu

Appetizers

BIG ISLAND GOAT CHEESE BAVAROISE
crusted with marcona almonds, pain d'épice
house sour cherries, celery, hirabara baby greens
DI STEFANO, 2005 SOGNO, COLUMBIA VALLEY
"cherry, raspberry, dried herbs and spice"

CURRIED MANGO AND GREEN PAPAYA SALAD
roasted red bell peppers, cucumbers, big wave tomatoes, thai basil, taro chips
DUSTED VALLEY, 2008 VIOGNIER, YAKIMA VALLEY
"white peach, pineapple, honeycomb, minerality on the finish"

entrees

MELI-MELO OF SUMMER VEGETABLES
green & white asparagus, ma'o farms organic vegetables of the day
sumida watercress, chick pea fritters, eggplant tahini, black garlic
ARGILEX DE GAUTIER, 2005 VOUVRAY
"mineral, stone, pear, yellow apple, and apricot"

ISLAND HEARTS OF PALM AND SEA ASPARAGUS TEMPURA
granny smith apples, sour cream emulsion flavored with espelette, chervil
DOMAINE OTT, 2008 ROSE, BANDOL
"peach, apricot, strawberry, spice and mango"

PISSALADIÈRE
charred big wave cherry tomatoes, garlic chips
caramelized onions and fennel, black olive oil-parsley sauce
CHATEAU MONTELENA, 2006 CABERNET SAUVIGNON, NAPA VALLEY
"blackberry, clove cinnamon, plum, blackcurrant, elegant"

dessert

LILIKOI MALASADAS
guava coulis, tropical-coconut ice cream
BLANDY'S, MALMSEY MADEIRA, 5 YEAR, PORTUGAL
"spicy, pear, happy to find his friend from Portugal"

3 courses 69.00
wine pairings 48.00

4 courses 78.00
wine pairings 55.00

6 courses 95.00
wine pairings 63.00

any wine from the selection 17.50 (5oz glass)
dessert wine 13.00