

summer menu
the art of pairing food & wine

three courses

ABALONE CEVICHE

croquettes of cod, red chimichuri, essence of cilantro

CULLEN, 2008 SAUVIGNON BLANC/SEMILLON, MARGARET RIVER, AUSTRALIA 18.00

"kiwi, green apple, quince, apricot, flint, grapefruit, zesty finish"

COLORADO LAMB

roasted lamb loin, eggplant dumpling filled with garlic and cured black olive
sautéed brussels sprout leaves seasoned with garam masala, tamarind jus

JOHN DUVAL, 2006 PLEXUS, BAROSSA VALLEY, SOUTH AUSTRALIA 19.00

"açai, ripe raspberry, cherry, blackberry, spice, vanilla"

SUMMER BERRIES & HIBISCUS PAVLOVA

star anise flavored meringue filled with marinated berries
served with berry jus, hibiscus ice cake

JORGE ORDONEZ, 2006 SL SELECTION ESPECIAL, MALAGA, SPAIN 11.00

"citrus blossoms, jasmine, honeycomb, and lychee... olé!"

69.00

wine pairings 48.00



four courses

MARINATED NAIRAGI, AMERICAN CAVIAR

striped marlin marinated with extra virgin olive oil, poached quail eggs, sunchoke chips
big wave tomato confit, seasoned with hanapepe salt

DOMAINE LAROCHE, 2007 CHABLIS ST. MARTIN 16.50

"yellow apple, mineral, pear, hazelnut"

DAY BOAT CATCH GRENOBLOISE

wrapped in brick, truffle accented cauliflower purée,
essence of pinot noir sauce, grenobloise

GROF DEGENFELD, 2006 TOKAJI MUSCAT LUNEL 16.50

"white peach, honeysuckle, yellow grapefruit, pear, and a long finish"

KUROBUTA PORK "A LA MALAIS"

roasted rack, crispy shank, sweet and sour watermelon, ginger dressing, caramelized pork jus

VINCENT GIRARDIN, 2006 PINOT NOIR, « EMOTION DE TERROIRS, » VINIFIE A MEURSAULT 16.50

"black cherry, raspberry, rose, stony, soft tannins, long finish, a red wine from meursault? unique..."

or

our sommelier rare wine selection,

NICOLAS POTEL, 2006 VIEILLES VIGNES, MOREY-SAINT-DENIS 29.00

"rich black fruit, damp earth, fine tannins, cassis, black cherry"

(add 10.00)

LILIKOI MALASADAS

guava coulis, pineapple-coconut ice cream

BLANDY'S, MALMSEY MADEIRA, 5 YEAR (2.5 OUNCES) 12.00

"spicy, pear, happy to find his friend from Portugal"

78.00

wine pairings 56.00



George Mavrothalassitis
chef proprietor

Kevin Chong
chef de cuisine

Todd Ashline
director /sommelier

DEGUSTATION MENUS



grand degustation
all of our dishes, in tasting portions, for the whole table only
165.00/per person
wine pairings 95.00/per person



six courses

SEARED HUDSON VALLEY FOIE GRAS

on "pain perdu," lemongrass big island lychee, green apple, opal basil
CHATEAU GRAVAS, 2005 SAUTERNES (2.5 OUNCES) 12.00
"candied grapefruit, spice, yellow apples, and honey"

CONFIT SABLEFISH

"big wave" tomato, ogo, fines herb emulsion, sablefish cracklings
RAFFAULT, 2007 CHINON ROSE 17.50
"rose petals, raspberry, cherry, dusty earth, a hint of mint,"

KEAHOLE LOBSTER POT AU FEU

summer vegetable gribiche, calamansi accented crustacean jus
KIAMIE WHITE CUVÉE, 2006 ROUSSANNE VIOGNIER, PASO ROBLES 16.50
"white peach, beeswax, vanilla bean, melon"

or

our sommelier rare wine selection,
MARC COLIN, 2006 SAINT AUBIN 1ER CRU LA CHATENIERE 29.00
"spicy, white flowers, candied lemon, long finish"
(add 5.50)

100% WAGYU BEEF

wagyu strip loin, burgundy braised veal cheek, "no eggs, no butter béarnaise,"
boulangère potatoes, essence of sumida watercress
W.H. SMITH, 2005 CABERNET SAUVIGNON, NAPA VALLEY 19.50
"cedar, cassis, blackberry, black cherry, full bodied"

or

our sommelier rare wine selection,
CLOS LES LUNELLES, 2003 COTES DE CASTILLON 29.00
"ripe fruit flavors of cassis, raspberry, blackberry with polished tannins"
(add 4.50)

BIG ISLAND GOAT CHEESE MOUSSE

baby beets and kumquats, extra virgin olive oil cake, hirabara greens
DOMAINE HUET, 2006 VOUVRAY LE MONT SEC 18.50
"green apple, pear, tea and wet stone"

CHOCOLATE TOFU

valrhona filling, sesame crust, macha sauce, buttermilk ice cream
DOMAINE DE JAU, 2006 BANYULS (2.5 OUNCES) 12.00
"ripe raspberry, cherry, blueberry, chocolate, light earth"

120.00

wine pairings 61.00

