

LOUNGE MENU

by chef kevin carvalho

BRUSCHETTA \$20

KUNOA FARMS TENDERLOIN, FETA, MICRO SHISO, GUAVA TOAST
FOIE GRAS, WILD BERRY, GREEN APPLE, TARO TOAST
LOCAL ENRYNGII, MARIS GAREN SALAD, KAMUELA PESTO, SOURDOUGH

DUCK PROSCIUTTO FLAT BREAD \$20

DUCK PROSCIUTTO, KUNIA FARMS SALAD, BIG ISLAND BALSAMIC
WHITE TRUFFLE OIL

MARGARITA FLAT BREAD \$20

KAMUELA HEIRLOOM TOMATO, MICRO BASIL, BIG ISLAND BALSAMIC
WHITE TRUFFLE OIL

HAVARTI PANINI \$15

TRUFFLE ESSENCE, KUNIA FARMS SALAD

SMOKED MARLIN PATE \$15

PICKLED MAUI ONION, TARO CHIPS



KUNOA FARMS BONE MARROW \$30

AHI TARTAR, MICRO HERBS

BURRATA CAPRESE \$12/\$20

HEIRLOOM TOMATO, MICRO BASIL, BIG ISLAND BALSAMIC

SMOKED SALMON SASHIMI \$23

DILL CREAM CHEESE, AVOCADO,
CRISPY CAPERS, BIG ISLAND HONEY IKURA



SCALLOPS & FOIE GRAS \$15/\$26

WILD BERRIES, BROWN BUTTER POWDER, SEARED FOIE GRAS

ALI' I CHARCUTERIE BOARD \$40

CHEF' S SELECTION OF ASSORTED MEATS AND CHEESES

"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS."

DEAN & DELUCA

HAWAII