

PAU HANA MENU

3PM – 6PM DAILY

by chef Kevin Carvalho

DUCK PROSCIUTTO FLAT BREAD \$20

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

MARGHERITA FLAT BREAD \$20

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

HAPA CHARCUTERIE BOARD \$20

CHEF' S SELECTION OF CHEESE AND MEAT

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

**PAIRED WITH CHOICE OF ONE GLASS
WHITE, RED OR SPARKLING WINE
FROM OUR PAU HANA SELECTION**

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

DEAN & DELUCA
HAWAII