

THE ARTISAN LOFT AFTERNOON TEA MENU

5 COURSE MENU, \$54 PER PERSON

CHOICE OF TEA

COURSE ONE ORANGE SCONE

ORANGE SCONE, PINEAPPLE CURD AND MASCARPONE WHIPPED CREAM

COURSE TWO DEMITASSE OF CRUSTED SOUP

SAFFRON SEAFOOD CHOWDER, PUFF PASTRY

COURSE THREE ASSORTMENT OF SAVORY SANDWICHES AND PATE

TRUFFLE EGG SALAD SANDWICH
TRUFFLE EGG SALAD, CHIVES, SHOKUPAN

TRUFFLE ASPARAGUS TERRINE
ASPARAGUS, TRUFFLE PATE, MARI'S GARDEN MICROGREENS

PORK RILLETTE WITH PROSCIUTTO TERRINE
KALUA PORK, PROSCIUTTO, ROASTED MAC NUT, DRY CRANBERRIES, CHIVES, TRUFFLE GELEE

CHICKEN SALAD CROSTINI
CROISSANT CROSTINI, CHICKEN, CREAM CHEESE, APPLE, ONION, CELERY, MAYO, CHIVES

MENTAIKO POTATO SALAD OPEN-FACE SANDWICH
MENTAIKO POTATO SALAD, CUCUMBER, SHOKUPAN

SALAMI AND CHEESE CROSTINI
CROISSANT CROSTINI, ARUGULA, HAVARTI CHEESE, SOPPRESSATA SALAMI, PICKLES

SMOKED SALMON CROSTINI
CROISSANT CROSTINI, SMOKED SALMON, DILL CREAM CHEESE, ONION, CAPERS

COURSE FOUR A DELECTABLE ASSORTMENT OF DESSERTS PISTACHIO CREAM PUFFS

SEMIFREDDO CREAM PUFF MADE FROM FABBRI ITALIAN PISTACHIOS

CHOCOLATE AND VANILLA MOUSSE
CHOCOLATE MOUSSE CAKE MADE WITH FRENCH VALRHONA CHOCOLATE

RASPBERRY AND VANILLA BAVAROIS
VANILLA BAVAROIS WITH RASPBERRY SAUCE

UBER TART
BUTTERY SHELL FILLED WITH UBE (PURPLE YAM) MOUSSE

MACARON
FLAVOR VARY ACCORDING TO AVAILABILITY

COURSE FIVE KOCHI YUZU SORBET

SORBET MADE WITH KOCHI YUZU

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
18% GRATUITY WILL BE APPLIED TO PARTIES OF 6 OR MORE

DEAN & DELUCA

HAWAII

2023.10.19