

THE ARTISAN LOFT AFTERNOON TEA MENU

5 COURSE MENU, \$60 PER PERSON

CHOICE OF TEA

COURSE ONE

VANILLA SCONE

HOUSEMADE STRAWBERRY JAM AND MASCARPONE WHIPPED CREAM

COURSE TWO

DEMITASSE OF CRUSTED SOUP

SAFFRON SEAFOOD CHOWDER, PUFF PASTRY

COURSE THREE

ASSORTMENT OF SAVORY SANDWICHES AND PATE

GARLIC SHRIMP ON FOCACCIA BREAD

KAUAI GARLIC SHRIMP SALAD, HOUSEMADE BASIL FOCACCIA, CRISPY GARLIC,
MARI'S GARDEN TAHITIAN FINGER LIME

RATATOUILLE TERRINE

SEASONAL LOCAL FARM VEGETABLE AND HERBS, TOMATO WATER GEL

BEEF KATSU SANDO

SHORTRIB, KATSU SAUCE, DIJON MUSTARD, HOUSEMADE SHOKUPAN AND PANKO

CHICKEN PATÉ WITH RED WINE GELEE, HOUSE BAKED FIG BREAD

HOUSEMADE CHICKEN PATE, SPICE RED WINE GELEE, HOUSE BAKED FIG BREAD

SMOKED SALMON TRUFFLE TARTAR

SMOKED SALMON TARTAR, BLACK TRUFFLE PATE, MARI'S GARDEN TAHITIAN FINGER LIME

MUSHROOM DOUXELLE WITH SAFFRON SPREAD

GARLIC HERB ROASTED ALI'I MUSHROOM, SAFFRON GARLIC ANCHOVY SPREAD, CROISSANT CROSTINI

EDAMAME STUFFED MUSHROOM

PONZU EDAMAME PURÉE, HERB PANKO, BUTTON MUSHROOM

COURSE FOUR

A DELECTABLE ASSORTMENT OF DESSERTS

RASPBERRY VANILLA MOUSSE

TWO-LAYER RASPBERRY AND VANILLA MOUSSE CAKE COVERED WITH
WHITE CHOCOLATE GLAZE

MANGO PUDDING

SMOOTH MANGO PUDDING TOPPED WITH MANGO SAUCE

CRÈME BRULÉE

RICH VANILLA CREME BRULÉE, CARAMELIZED WITH CASSONADE

PINEAPPLE TART

BUTTERY SHELL FILLED WITH PINEAPPLE MOUSSE

MACARON

FRENCH DELICACY
FLAVOR VARIES 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

2024.05.28