

Where Land Meets Sea



The natural beauty and bounty inspires us every day! We are fortunate and grateful to live in such a beautiful place. The cuisine of Hawaii is fresh and abundant. We source locally grown products in all of our meals. The prized Ahi Tuna from the Pacific Ocean, Oahu Farm Raised Greens, Farm to Table Vegetables, Hawaiian Grass fed Beef, Lobster Tails, locally grown Pineapple and Papaya. This menu is a reflection of what Hawaii has to offer.

STARTER

AHI CARPACCIO

Thin Sheet of Hawaiian Tuna, Soy Lime
Truffle Vinaigrette, Seasonal Vegetables
and Micro Greens

SALAD

FARMERS MARKET

Locally Sourced Organic Greens, Farm to
Table produce, Lilikoi Honey Vinaigrette,
Candied Mac Nuts

ENTREE

SURF & TURF

Beef Tenderloin, Butter Lobster Tail, Creamy
Mashed Potato, Seasonal Vegetables, Demi
Glace, and Lobster Sauce

DESSERT

PANNA COTTA

Coconut Haupia Panna Cotta, Toasted
Coconut, Fresh Pineapple, Papaya, Lava
Dirt, Mango Sauce