

PRIX FIXE DINNER \$85

Starter *select one:*

MARI'S GARDEN CAESAR SALAD *(nf)*
Duck Fat Croutons, Ho Farm Tomatoes,
Creamy Parmesan Dressing

KAWAMATA TOMATO & MOZZARELLA *(gf/ef)*
Balsamic Gel, Pickled Maui Onion, Roasted
Kukui Nuts, Kona Salt

Entrée *select one:*

ISLAND CATCH OF THE DAY *(gf/ef/nf)*
Hearts of Palm, Watercress, Baby Potatoes,
Tomato Ogo Butter

ORGANIC JIDORI CHICKEN BREAST *(gf/df/nf)*
Kabocha Pumpkin, Goji Berry Fragrant Rice,
Five Spice Jus

BUCATINI BOLOGNESE *(nf)*
Thick Grind Hawaii Ranchers Beef,
Classic Meat Sauce

BALI BURGER* *(nf)*
Awesome Sauce, Thick Cut Bacon, Crispy
Maui Onions, Aged Cheddar, Brioche Bun

Dessert *select one:*

**WAIALUA TRIPLE CHOCOLATE
CRUNCH CAKE** *(nf)*

LILIKOI CRÈME BRULÉE *(nf)*
Tropical Fruit Shortbread

Upgrades

KALIHI KAI GARLIC SHRIMP* *(ef/nf)* + \$10
Kahuku Corn

PACIFIC BLUE CRAB CAKE *(nf)* + \$10
Asian Remoulade, Vegetable Pickle, Grain
Mustard

"FISH & POI" AHI POKE* *(ef)* + \$10
Taro Chips, Avocado Crema

Upgrades

KONA SALT SEASONED PRIME + \$10
NEW YORK STEAK* *(df/nf)*
Steak Fries, Hamakua Mushrooms, Maui
Onion Demi

SEAFOOD CIOPPINO *(df/nf)* + \$20
Clams, Shrimp, Calamari, Squid Ink Pasta,
Fennel Tomato Broth

PETITE FILET MIGNON* *(nf)* + \$20
Gratin Potato, Hamakua Alii Mushrooms,
Maui Onion Demi

BUTTER POACHED LOBSTER *(nf)* + \$40
Edamame Risotto, Parmesan Asparagus,
Drawn Butter

GF: Gluten Free | DF: Dairy Free | EF: Egg Free | NF: Nut Free
*Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food-borne illness.

Prices are exclusive of state excise tax. A 19% service charge
will be automatically charged to parties of 6 or more.