

# Course

## Chef's Signature Plated Menu

### Appetizer

(choice of 1 - entire group)

#### AHI

*Blackened Seared Ahi Tuna, Pickled Cucumber,  
Soy Wasabi Aioli*

#### HAMACHI

*Sashimi Sliced Yellowfin, Serrano Chili,  
Truffle Ponzu Sauce, Cilantro*

#### SHRIMP

*Bacon Wrapped Shrimp, Mango BBQ Sauce,  
Micro Greens*

#### SCALLOP

*Pan Seared, Kuhuku Corn Relish, Butteryaki  
Sauce, Sweet Soy Reduction*

#### CHICKEN

*Chicken Lettuce Wraps,  
Minced Aromatic Chicken in Butter Lettuce*

### Salad

(choice of 1 - entire group)

#### GREEN

*Locally Sourced Organic Greens, Seasonal  
Produce, Lilikoi Honey Vinaigrette, Candied Mac  
Nuts*

#### CAESAR

*Baby Romaine Lettuce, House Made Caesar  
Dressing, Garlic Croutons, Cracked Black Pepper*

#### BEEF

*Roasted Beets, Citrus, Goat Cheese, Candied  
Nuts*

#### WEDGE

*Iceberg Lettuce, Blue Cheese Dressing, Tomato,  
Bacon, Onion*

#### GREEN PAPAYA

*Butter Lettuce, Thai Spiced Green Papaya,  
Tomato Cucumber, Sweet Chili Vinaigrette*

### Entrees

(choice of 1 - entire group)

#### CATCH

*Chef's Daily Fresh Catch, Seasonal Preparation  
Utilizing Local Produce and Products*

#### BEEF

*Strip Loin Steak, Mashed Potato,  
Seasonal Vegetables, Compound Butter,  
Demi Glace*

#### BEEF

*Tenderloin Filet Mignon, Mashed Potato,  
Seasonal Vegetables, Compound Butter,  
Demi Glace*

#### CHICKEN

*Togarashi Spiced Breast, Mashed Potatoes,  
Seasonal Vegetables, Mushroom Sauce*

#### SHRIMP

*Grilled Marinated Shrimp On Bamboo Skewers,  
Mashed Potato, Lomi Tomato, Choy Sum,  
Sweet Soy Reduction, Sweet Spicy Sauce*

#### (V) TOFU

*Seared Tofu Steak, Choy Sum, Lomi Tomato,  
Sweet Soy Reduction, Sweet Spicy Sauce  
Steamed White Rice*

**Additional at Cost**

5 Oz. LOBSTER TAIL \$35.00 Per

4 Pc. BBQ SHRIMP On Skewer \$30.00 Per

6 Oz. BEEF FILET MIGNON \$35.00 Per

4 Oz. FOIE GRAS \$35.00 Per

## Sweets

(choice of 1 - entire group)

### COCONUT PANNA COTTA

*Cooked Coconut Cream, Diced Pineapple and Papaya, Toasted Coconut*

### STRAWBERRY SHORTCAKE

*Whipped Fresh, Handmade Biscuit, Sweetened Strawberries*

### CHOCOLATE MOUSSE

*Chocolate and Cream, Raspberry Sauce*

### VANILLA BREAD PUDDING

*Vanilla Scented Hawaiian Sweet Bread, Crème Anglaise*

### COCONUT TAPIOKA (V)

*Light Coconut Cream and Coconut Water Tapioca, Diced Pineapple and Papaya, Toasted Coconut*

*Please Inquire*

**Chef Tasting Menus**

**Farm to Table Menus**

**Waygu Beef**

**Dry Aged Beef**

**Upon Request**

**6-12 Courses**

## Signature Item

### AHI POKE CAKE

*Chef Stone's Signature Hawaiian Ahi Poke Cake, Sashimi Grade Ahi Poke Layered with Lime Avocado, Seasoned Crispy Wonton, Kamuela Cucumbers, Tobiko Caviar, Sriracha Aioli, Jalapeno Peppers*

Pricing:

\$125.00 1lb. Ahi Cake. 4-6 servings

\$175.00 2lb. Ahi Cake 6-10 servings

\$225.00 2.5lb Deluxe Cake 8-12 servings

\$350.00 3 lb. Ultra deluxe Cake. 12-20 servings  
\$25 Add Fresh Taro and Sweet Potato Chips

