

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*

BEET

*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*

LAMB

*Herb Crusted Rack of Lamb, Mashed Potatoes,
Garlic Green Beans, 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 \$45.00 Per

4 Pc. BBQ SHRIMP On Skewer \$35.00 Per

6 Oz. BEEF FILET MIGNON \$55.00 Per

4 Oz. FOIE GRAS \$45.00 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

BREAD PUDDING

Vanilla Scented Hawaiian Sweet Bread, Crème Anglaise

PAVLOVA

Baked Meringue, Seasonal Fruits and Berries, Whipped Cream

COCONUT TAPIOKA(M)

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

