



..... SNACKS & STARTERS

CHICKEN LIVER MOUSSE -17	FÊTE SPREADS -13
Sour cherry red onion marmalade, pickled okra, Fête toast	Ajvar, mac-nut tapenade, ricotta, Fête toast
QUINOA CAKES -11	GRILLED CARROTS -17
Crushed avocado, romesco	Sumida watercress tahini, olena vinaigrette, za'atar, watercress, crushed ceci

STEAK TARTARE* -17	SWEET LAND FARM GOUDA CHEESE -21
Local grass-fed beef, béarnaise aioli, crispy shallots, chives, Fête toast with anchovy butter	(aged, semi-firm French-style goat cheese) Banana jam, Fête toast

..... SOUP & SALADS

VITELLO TONNATO -28	BASIL CAESAR -18
Slow roasted Hawaii Island rose veal, Local P'a ahi belly aioli, sweet crisp greens, shaved fennel, crispy capers, butter croutons	Cherry tomatoes two ways—roasted & raw, julienne radish, crispy shallots, Parmigiano-Reggiano, Pecorino Romano <i>crispy chicken +\$7</i>
FÊTE SALAD -15	STEAK CAESAR -35
Local mixed greens, shaved radish carrot fennel, mixed cheese, Italian vinaigrette <i>crispy chicken +\$7</i> <i>local grass-fed steak +\$17</i>	8 oz local grass-fed steak, cherry tomatoes two ways—roasted & raw, julienne radish, crispy shallots, Parmigiano-Reggiano, Pecorino Romano
CIOPPINO SOUP -14	
Seafood tomato soup, rouille on Fête toast	

..... SANDWICHES

SMOKED ONO CLUB -16	CHAZ BURGER -18
Smoked ono salad, bacon, arugula, vine-ripened tomatoes, brioche bun <i>add crushed avocado + \$4</i>	Local grass-fed beef, caramelized onions, cheddar cheese, vine-ripened tomatoes, roasted garlic aioli <i>add bacon + \$4 add crushed avocado + \$4</i>
KOREAN FRIED CHICKEN -15	QUINOA BURGER -16
Asian pear slaw, garlic-sesame aioli, brioche bun	Crushed avocado, vine-ripened tomatoes, roasted garlic aioli <i>add bacon + \$4</i>
FRENCH ONION GRILLED CHEESE -17	
Carmelized onion, Fontina, smoked mozzarella, cheddar, garlic aioli, beef au jus <i>add vitello + \$12</i>	

..... REFRESHMENTS

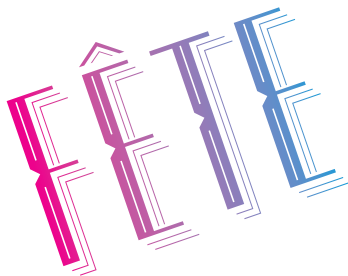
HOUSE SODA <i>please ask server...</i> -5	BEAN ABOUT TOWN COFFEE Regular / Decaf -5
HOUSE COLA -6	BEAN ABOUT TOWN ESPRESSO DRINKS -6
SAN PELLIGRINO Sparkling H ₂ O 750ml -8	TEA CHEST large pot -8
THE TEA CHEST ICED TEA Regular -3	Fête Ali'i Earl Grey Sencha
PINEAPPLE ICED TEA / ARNOLD PALMER -5	Fête Celebration Tea Hojicha
	Victorian Blend Lemongrass Chamomile
	Mint Mamaki

**Consuming raw or undercooked foods may increase your risk of food-borne illness.*



CHEF/OWNER: Robynne Maii | **EXECUTIVE CHEF:** Emily Iguchi

MAXIMUM 4 SPLIT CHECKS PER RESERVATION
Gratuity automatically added to parties of 7 or more.



..... **PASTA, ETC** **SEAFOOD**

- MUSHROOM RISOTTO** -29
Local mushrooms, Parmigiano crisps, Parmigiano-Reggiano, Pecorino Romano
add crispy prosciutto + \$5
- SPAGHETTI CARBONARA** -25
Pancetta, Portuguese sausage, Parmigiano-Reggiano, Pecorino Romano
- PASTA SPECIALE** -MP
Please ask your server for today's selection

- COCONUT PRAWNS** -35
New Caledonia head-on blue prawn, curry leaves, black pepper, lime
- LOCAL MARKET FISH** -MP
Please ask your server for today's selection -available at 5PM, for dinner only

..... **MAINS**



- TWICE-FRIED LUDOVICO CHICKEN** -29
Half bird, spicy tomato jam
- BEEF BOURGUIGNON POT PIE** -34
Local grass-fed beef, carrots, mushrooms, fingerlings, onions, pâte brisée

- MARKET KOREAN** -34
Local grass-fed grilled beef, Tutu's kochujang sauce, ginger-scallion fried rice, sunny local egg, Asian pear slaw
- BUTCHER'S BLOCK** -58
Local grass-fed beef, perigourdine sauce, Sumida aligot, Kupu mix

..... **SIDES**



- GINGER-SCALLION FRIED RICE** -9
- LUPCHEONG FRIED RICE** -10
- KALE & MUSHROOMS** -11
- COLLARD GREENS** -9

- **CRISPY POTATOES** -10
- **SUMIDA POMMES** -12
- **FRENCH FRIES** -7
- **MANOA MILLS CORNBREAD** -8
- Kohana honey, butter

..... **DESSERT**

- POI MOCHI DONUTS** -13
Manoa chocolate rum sauce
- LILIKOI CHEESE FLAN** -14
Guava confiture, fresh lilikoi
- OLIVE OIL CAKE** -8
Yuzu caramel
- ROCKY ROAD ICE CREAM** -6/9/11
Manoa Ecuadorian 70%, marshmallows, dragée mac nuts

- CAFÉ DU MONDE ICE CREAM** -5/8/10
- LAIE VANILLA ICE CREAM** -5/8/10
- RASPBERRY-LYCHEE SORBET** -5/8/10
- STRAWBERRY-FENNEL SORBET** -5/8/10
- FROZEN KULOLO** -6/9/11
Kualoa poi, coconut milk, black strap rum

..... **COMMUNITY PARTNERS**

PRODUCE:

- Ahiki Farms
- Farm of the Fearless Monkey
- Foodscapes Hawaii
- Hirabara
- Ho Farms
- Kahumana
- Kolea Farm
- Kualoa Grown
- Kupu Place
- MA'O Farms
- MetroGrow Hawaii
- Mohala Farm
- Small Kine Farm

MEAT & POULTRY & SEAFOOD:

- Hawaii Big Island Beef
- J. Ludovico Farm
- Kualoa Grown
- Local I'a Hawaii
- Maui Nui Venison
- Mauka Meats
- Punachicks Famr
- Two Lady Farmers

SPECIALTY:

- Laie Vanilla Co.
- Bean About Town
- Breadshop
- Kipuka Mills
- Kō Hana
- Manoa Chocolate
- Manoa Mills
- Mille Fête
- Petal to the Mettle
- Sweet Land Farm
- Tea Chest

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