

STARTERS

QUINOA CAKES [Ⓜ]	-13	FÊTE SPREADS [Ⓜ]	-15
Crushed avocado, romesco		Ajvar, mac-nut tapenade, ricotta with local honey, Fête toast	
KANPACHI FRITTERS [Ⓜ]	-15	ROASTED MUSHROOM ULU ACHIOTE [Ⓜ]	-19
Harissa aioli, toasted coriander		Corn polenta soubise, blue corn tortilla haystack, micro cilantro	
CHICKEN LIVER MOUSSE [Ⓜ]	-19		
Sour cherry red onion marmalade, pickled okra, Fête toast			

STEAK TARTARE [Ⓜ] [*]	-19	SWEET LAND FARM [Ⓜ]	-22
Local grass-fed beef, béarnaise aioli, chives, crispy shallots, Fête toast with anchovy butter		TOMME CHEESE (aged, semi-firm French-style goat cheese) Banana jam, Fête toast	

SOUP & SALADS



CIOPPINO SOUP [Ⓜ]	-15	BASIL CAESAR [Ⓜ]	-21
Seafood tomato soup, rouille on Fête toast		Cherry tomatoes two ways—roasted & raw, julienne radish, crispy shallots, Parmigiano-Reggiano, Pecorino Romano	
VITELLO TONNATO [Ⓜ]	-29	<i>crispy chicken +\$7 crispy kfc +\$8</i>	
Slow-roasted Hawaii Island rose veal, Local I'a ahi belly aioli, sweet crisp greens, shaved fennel, crispy capers, butter croutons		STEAK CAESAR [Ⓜ]	-38
FÊTE SALAD [Ⓜ]	-16	8 oz local grass-fed steak, cherry tomatoes two ways—roasted & raw, julienne radish, crispy shallots, Parmigiano-Reggiano, Pecorino Romano	
Local mixed greens, shaved radish carrot fennel, tomato, mixed cheese, Italian vinaigrette			
<i>crispy chicken +\$7 crispy kfc +\$8 steak +\$17</i>			

SANDWICHES

FRENCH ONION GRILLED CHEESE [Ⓜ]	-18	CHAZ BURGER [Ⓜ]	-19
Caramelized onion, Fontina, smoked mozzarella, cheddar, garlic aioli, beef au jus		Local grass-fed beef, caramelized onions, cheddar cheese, vine-ripened tomatoes, butter lettuce, roasted garlic aioli	
<i>vitello + \$12</i>		<i>bacon +\$4 egg +\$4 crushed avocado +\$4 seared foie + \$18</i>	
KOREAN FRIED CHICKEN [Ⓜ]	-17	QUINOA BURGER [Ⓜ]	-16
Asian pear slaw, garlic-sesame aioli, brioche bun		Crushed avocado, vine-ripened tomatoes, roasted garlic aioli	
SMOKED ONO CLUB [Ⓜ]	-17	<i>bacon +\$4 egg +\$4</i>	
Smoked ono salad, bacon, arugula, vine-ripened tomatoes, brioche bun			
<i>crushed avocado +\$4</i>			



REFRESHMENTS

DAILY HOUSE SODA	-6	BEAN ABOUT TOWN COFFEE Regular / Decaf	-5
HOUSE COLA	-7	BEAN ABOUT TOWN ESPRESSO DRINKS	-6
SAN BENEDETTO Sparkling H ₂ O 500ml	-8	TEA CHEST large pot	-9
THE TEA CHEST ICED TEA Regular	-5	Fête Ali'i Earl Grey	Sencha
PINEAPPLE ICED TEA	-7	Fête Celebration Tea	Hojicha
ARNOLD PALMER	-6	Victorian Blend	Lemongrass Chamomile
		Mint Mamaki	

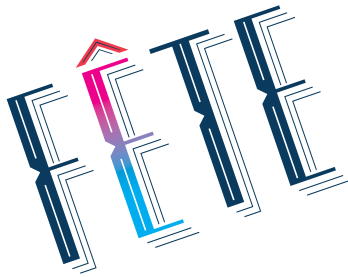
^{*} Consuming raw or undercooked foods may increase your risk of food-borne illness.

[Ⓜ] Contains one of the major food allergens: milk, egg, fish, shellfish, tree nuts, wheat, peanuts, soybeans, sesame



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

MILANESE WINTER SQUASH RISOTTO [®] -29

Ali'i mushrooms, sage gremolata, Parmigiano-Reggiano, Pecorino Romano
add crispy prosciutto + \$5

SPAGHETTI CARBONARA [®] -25

Pancetta, Portuguese sausage, Parmigiano-Reggiano, Pecorino Romano

MOUNTAIN VIEW PORK RAGU [®] -29

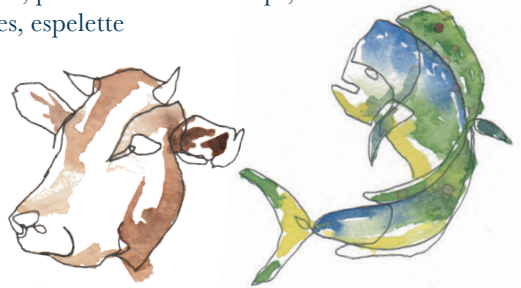
Rigatoni, whey-braised pork, kale, tomato compote, house ricotta, Parmigiano-Reggiano, Pecorino Romano

COCONUT KAUAI PRAWNS [®] -31

Curry leaves, lime, black pepper

PAN-ROASTED KANPACHI [®] -46

Hakurei pommes purée, caper brown-butter vinaigrette, pickled hakurei turnips, market vegetables, espelette



MAINS

TUTU MAII'S KOREAN STEAK [®] -MP

8 oz local grass-fed beef, kochujang sauce, ginger-scallion fried rice, sunny local egg, Asian pear slaw

BEEF BOURGUIGNON POT PIE [®] -37

Local grass-fed beef, carrots, mushrooms, fingerlings, onions, pâte brisée

BISTRO STEAK [®] -MP

8 oz local grass-fed beef, Sumida aligot, Fête salad
béarnaise aioli +\$4

MOUNTAIN VIEW PORK CUTLET [®] -46

Kopi breadcrumbs, braised red cabbage, gribiche, lilikoi gastrique

ROASTED KOJI-BRINED LUDOVICO CHICKEN [®] -44

Mushroom sourdough cream sauce, Kupu mix chives
add seared foie + \$18



SIDES

GINGER-SCALLION FRIED RICE -9
LUPCHEONG FRIED RICE -10
KALE & MUSHROOMS -11
FÊTE TOAST 2PC -3

CRISPY POTATOES -12
FRENCH FRIES -8
HAKUREI POMMES PURÉE -10
SUMIDA ALIGOT -11



Desserts from our bakery

mille fête

just around the corner 1113 Smith St. | #millefete | millefete.com



COMMUNITY PARTNERS

PRODUCE:

Ahiki Farms
Farm of the Fearless Monkey
Gava Grow
Hawaiian Earth Farms
Hirabara
Ho Farms
Kahumana
Kolea Farm
Kualoa Grown
Kupu Place
MA'O Farms
MetroGrow Hawaii
Mohala Farm
Mountain View Farms
Small Kine Farm

MEAT & POULTRY & SEAFOOD:

Blue Ocean Mariculture
J. Ludovico Farm
Kualoa Grown
Local I'a Hawaii
Maui Nui Venison
Mauka Meats
Mountain View Farms
Punachicks Farm
The Local General Store

SPECIALTY:

Bean About Town
Breadshop
Kipuka Mills
Kō Hana
Laie Vanilla Co.
Manoa Chocolate
Mille Fête
Mountain View Farms
Petal to the Mettle
Sweet Land Farm
Tea Chest
Tolentino Honey Company

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