2 North Hotel Street • Honolulu • Hawaii • 96817

Fête

808-369-1390 | fetehawaii.com | #fetehawaii

Starters

Quinoa Cakes[≈] -13
Crushed avocado, romesco

Kanpachi Fritters[≈] -15
Harissa aioli, toasted coriander

Fête Spreads[≈] -15
Ajvar, mac-nut tapenade, ricotta with local honey, Fête toast

Roasted Mushroom Ulu Achiote[≈] -19
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
Local grass-fed beef, béarnaise aioli, , chives crispy shallots, Fête toast with anchovy butter

Sweet Land Farm Tomme Cheese[≈] -22
(aged, semi-firm French-style goat cheese)
Banana jam, Fête toast

Soup & Salads

Cioppino Soup[≈] -15
Seafood tomato soup, rouille on Fête toast

Sweet Land Farm Salad[≈] -24
12 month Gouda, chèvre crema, sweet crisp, verjus vinaigrette, onsen egg, local mushrooms, buttery crouton, roasted poha, fine herbs

Fête Salad[≈] -16
Local mixed greens, shaved radish | carrot | fennel, tomato, mixed cheese, Italian vinaigrette
crispy chicken +$7 crispy kfc +$8 steak +$17

Basil Caesar[≈] -21
Cherry tomatoes two ways—roasted & raw, julienne radish, crispy shallots, Parmigiano-Reggiano, Pecorino Romano
crispy chicken +$7 crispy kfc +$8

Steak Caesar[≈] -38
8 oz local grass-fed steak, cherry tomatoes two ways—roasted & raw, julienne radish, crispy shallots, Parmigiano-Reggiano, Pecorino Romano

Sandwiches

French Onion Grilled Cheese[≈] -18
Carmelized onion, Fontina, smoked mozzarella, cheddar, garlic aioli, beef au jus
vitello + $12

Korean Fried Chicken[≈] -17
Asian pear slaw, garlic-sesame aioli, brioche bun

Smoked Ono Club[≈] -17
Smoked ono salad, bacon, arugula, vine-ripened tomatoes, brioche bun
crushed avocado +$4

Chaz Burger[≈] -19
Local grass-fed beef, caramelized onions, cheddar cheese, vine-ripened tomatoes, butter lettuce, roasted garlic aioli
bacon +$4 egg +$4 crushed avocado +$4
seared foie + $18

Quinoa Burger[≈] -16
Crushed avocado, vine-ripened tomatoes, roasted garlic aioli
bacon +$4 egg +$4

Refreshments

Daily House Soda -6
House Cola -7
San Benedetto Sparkling H_2O ***500ml*** -8
The Tea Chest Iced Tea Regular -5
Pineapple Iced Tea -7
Arnold Palmer -6

Bean About Town Coffee Regular / Decaf -5
Bean About Town Espresso Drinks -6
Tea Chest ***large pot*** -9
Fête Ali'i Earl Grey
Fête Celebration Tea
Victorian Blend
Mint Mamaki
Sencha
Hojicha
Lemongrass Chamomile

** 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

James Beard Foundation 2022 Award Winner

Chef/Owner: Robynne Maii | **Executive Chef**: Emily Iguchi

Maximum 4 split checks per reservation
Gratuity automatically added to parties of 7 or more.

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PASTA, ETC

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

SEAFOOD

COCONUT KAUA'I 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

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

BEEF BOURGUIGNON POT PIE* -37
Local grass-fed beef, carrots, mushrooms, fingerlings, onions, pâte brisée

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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