



STARTERS

QUINOA CAKES*	-14
Crushed avocado, romesco	
JOJO'S TOAST*	-24
Kāko'o 'Ōiwi oyster mushrooms, country sourdough, butter beans, garlic, anchovy, sunny egg	
GOUGERES*	-17
Smoked ahi spread	
FÊTE SPREADS*	-16
Eggplant caponata, mac-nut tapenade, ricotta with local honey, Fête toast	

CHICKEN LIVER MOUSSE*	-20
Sour cherry red onion marmalade, pickled okra, Fête toast	
STEAK TARTARE*~	-24
Local grass-fed beef, béarnaise aioli, chives crispy shallots, Fête toast with anchovy butter	
SWEET LAND FARM TOMME CHEESE *	-23
(aged, semi-firm French-style goat cheese) Banana jam, Fête toast	



SOUP & SALADS SANDWICHES

CIOPPINO SOUP*	-15
Seafood tomato soup, rouille on Fête toast	
SWEET LAND FARM SALAD*	-26
12 month Tomme, chèvre crema, sweet crisp, verjus vinaigrette, onsen egg, local mushrooms, buttery crouton, fresh lilikoi, fine herbs <i>crispy prosciutto + \$5</i>	
FÊTE SALAD*	-16
Local mixed greens, shaved radish carrot fennel, tomato, mixed cheese, Italian vinaigrette <i>crispy chicken +\$7 crispy kfc +\$8 steak +\$MP</i>	
BASIL CAESAR*	-22
Local romaine, cherry tomatoes two ways—roasted & raw, julienne radish, crispy shallots, Parmigiano-Reggiano, Pecorino Romano <i>crispy chicken +\$7 crispy kfc +\$8 steak +\$MP</i>	

FÊTE GRILLED CHEESE*	-18
Fontina, smoked mozzarella, cheddar, tomato compote <i>bacon +\$4 crispy prosciutto + \$5</i>	
KOREAN FRIED CHICKEN*	-17
Asian pear slaw, garlic-sesame aioli, brioche bun	
SMOKED ONO CLUB*	-18
Smoked ono salad, bacon, arugula, vine-ripened tomatoes, brioche bun <i>crushed avocado +\$4</i>	
CHAZ BURGER*	-22
Local grass-fed beef, caramelized onions, cheddar cheese, vine-ripened tomatoes, butter lettuce, roasted garlic aioli <i>bacon +\$4 egg +\$4 crushed avocado +\$4 seared foie + \$18</i>	
QUINOA BURGER*	-18
Crushed avocado, vine-ripened tomatoes, roasted garlic aioli <i>bacon +\$4 egg +\$4</i>	

SIDES

GINGER-SCALLION FRIED RICE	-9	CRISPY POTATOES	-13
LUPCHEONG FRIED RICE	-11	FRENCH FRIES	-9
FÊTE TOAST 2PC	-3	KALE & MUSHROOMS	-11
MILLE FÊTE HONEY ANGEL BISCUITS	-6		

REFRESHMENTS

DAILY HOUSE SODA	-6	BEAN ABOUT TOWN COFFEE Regular / Decaf	-5
HOUSE COLA	-7	BEAN ABOUT TOWN ESPRESSO DRINKS	-6
HOUSE ROOT BEER	-7	TEA CHEST large pot	-9
SAN BENEDETTO Sparkling H ₂ O 500ml	-9	Fête Ali'i Earl Grey	Sencha
THE TEA CHEST ICED TEA Regular	-5	Fête Celebration Tea	Hojicha
PINEAPPLE ICED TEA	-7	Victorian Blend	Lemongrass Chamomile
ARNOLD PALMER	-6	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
Gratuuity automatically added to parties of 7 or more.



PASTA, ETC

MILANESE RISOTTO*

Beef cheeks, caramelized fennel, gremolata, crispy sage,
Parmigiano-Reggiano, Pecorino Romano
make it vegetarian | Mushroom Risotto - \$32

-38

SPAGHETTI CARBONARA*

Pancetta, Portuguese sausage, Parmigiano-Reggiano,
Pecorino Romano

-25

MOUNTAIN VIEW PORK RAGU*

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

-31

SEAFOOD

COCONUT KAUAI PRAWNS*

Curry leaves, lime, black pepper

-31

KONA KANPACHI*

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

-46

PAN-SEARED SCALLOPS*

Lap cheong calamansi marmalade, ginger carrot purée,
vichy baby carrots

-49



MAINS

ROASTED KOJI-BRINED LUDOVICO CHICKEN*

Herbed polenta, peperonata, Kupu mix
add seared foie + \$18

-45

VENISON SHEPARD'S POT PIE*

Local venison, peas, mushrooms, pommes duchesse,
pâte brisée

-36

MOUNTAIN VIEW PORK CUTLET*

Kopi breadcrumbs, braised red cabbage, gribiche, lilikoi gastrique

-49

DUCK FRITES*

Sourdough cream sauce, shallot port sauce, French fries, chives
add seared foie + \$18

-45

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MILLE FÊTE HONEY ANGEL BISCUITS

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CRISPY POTATOES

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FRENCH FRIES

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KALE & MUSHROOMS

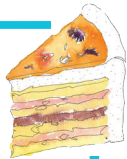
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Desserts from our bakery

mille fête

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



COMMUNITY PARTNERS

PRODUCE:

Ahiki Farms
Farm of the Fearless Monkey
Hirabara
Ho Farms
Kahumana
Kāko'o 'Ōiwi
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

SPECIALTY:

Bean About Town
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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