



STARTERS

QUINOA CAKES*	-14
Crushed avocado, romesco	
GOUGERES*	-17
Smoked ahi spread	
FÊTE SPREADS*	-16
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

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>	



SANDWICHES

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	-8	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

ZUCCHINI LEMON RISOTTO^{*} -31

Zucchini, mascarpone, mint, 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

GRILLED KONA KANPACHI^{*} -46

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



MAINS

LUDOVICO TWICE FRIED CHICKEN DINNER -44

BBQ butter beans, coleslaw, Mille Fête honey angel biscuit, honey butter

MOUNTAIN VIEW PORK CUTLET^{*} -47

Kopi breadcrumbs, braised red cabbage, gribiche, lilikoi gastrique

VENISON SHEPHERD'S POT PIE^{*} -36

Local venison, peas, mushrooms, mashed potatoes, pâte brisée

DUCK FRITES^{*} -44

Mushroom sourdough cream sauce, shallot port sauce, crispy leeks, béarnaise aioli, chives

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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
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
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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