



STARTERS *(choose one)*

DEILED EGGS

Smoked trout roe, chives

CRISPY KUALOA SHRIMP

Tomato compote, green garlic aioli, grilled lemon wheel, parsley

SMOKED BEETS

Pistachio crema, sweet crisp, shaved fennel, orange supreme, maple verjus vinaigrette

KUA'AINA RANCHES STEAK TARTARE

Béarnaise aioli, crispy shallots, chives, Fête toast with anchovy butter

SECOND COURSE *(choose one)*

BIG GLORY BAY SALMON

Crab beurre blanc, écrasé potatoes, bixi bixia sauce, sautéed tatsoi, dill

LASAGNA ALLA NORMA

Eggplant bechamel, mushroom bolognese, smoked mozzarella, tomato compote

GRILLED FILET MIGNON

10oz grass fed Kua'aina Ranches tenderloin, alight potatoes, field greens, perigourdine sauce
add foie supplement + \$15

PAN-ROASTED DUCK BREAST

Kalua duck hash stuffed cabbage, duck jus, poha preserves, crispy quinoa

SWEET THINGS *(choose one)*

LILIKOI CHEESE FLAN

Island fruit, hibiscus syrup, fresh lilikoi

VALENTINE'S DAY SORBETS

Manoa chocolate sorbet, raspberry-lychee-rosewater sorbet, pizzelle, raspberries

FÊTE CANNOLIS

Mascarpone cream, chocolate crunch, Manoa chocolate sauce

VALENTINE'S DAY 2022

3 COURSES

\$75

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

EXECUTIVE CHEF: Robynne Maii | CHEF DE CUISINE: Emily Iguchi