

# Chef's Tasting Menu

Served from 4:45 - 5:30pm | \$27

# **Pūpūs**

CHOICE OF ON

### Chilled Prawns 🖄

Pickled Maui vegetables, yuzu cocktail sauce

## Maui Fresh Salad 💖

Local farmer's bounty, Surfing Goat cheese, toasted mac nuts

# BBQ Pork Ribs 💖

All natural Compart Family Farms, honey sambal BBQ sauce

# Caesar Salad 💖

Local baby romaine, kale, house caesar dressing, hardboiled egg, parmesan crisps

## **Fisherman's Chowder**

Homemade New England style, local fish, clams, bacon, herbs

# Entrees

CHOICE OF ONE

### **Parmesan Crusted Hawaiian Catch**

Lemon caper beurre blanc, Maui vegetables

Surf n Turf Petite Filet & Prawns 🕅 Garlic herb butter, whipped potato, Maui vegetables

**Ricotta Ravioli** Meyer lemon cream, warm Kula kale, Alii mushrooms

Herb Grilled Hawaiian Catch 🔗 Coconut citrus rice, chimichurri



CHOICE OF ONE

### Apple Banana Bread Pudding

Hawaiian sweet bread, chocolate chips, vanilla bean ice cream

**Lilikoi Lemon Bar** tropical fruit, gluten free crust

Our passion for quality starts with our relationships with local farmers, ranchers and fishermen. Enjoy your meal with our family.



Produce sourced from 40+ family-owned Maui farms



Socially conscious all-natural chicken & Compart Family Farms Duroc pork



Fresh Hawaii-caught fish served daily

Chef's Tasting Menu not available on holidays or during special events

Suten Conscious – item is prepared with gluten-free ingredients; however, our kitchen is not gluten-free.Please inform your server of any allergies. \*Consuming raw or undercooked foods may increase your risk of foodborne illness.

