

# Chef's Tasting Menu

Served from 4:45 - 5:30pm

\$27



## Chilled Tiger Prawns 🥸

Pickled Maui vegetables, yuzu cocktail sauce

### BBQ Pork Ribs 8

All natural Compart Family Farms, honey sambal BBQ sauce

### Maui Fresh Salad 89

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

#### Caesar Salad 🦻

Local baby romaine, kale, house Caesar, 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

#### Ricotta Ravioli

Meyer lemon cream, warm Kula kale, Alii mushrooms

## Surf n Turf Petite Filet & Prawns 8

Garlic herb butter, whipped potato, Maui vegetables

#### Herb Grilled Hawaiian Catch 🥸

Coconut citrus rice, chimichurri

# Oessert

CHOICE OF ONE

#### **Apple Banana Bread Pudding**

Hawaiian sweet bread, chocolate chips, vanilla bean ice cream

#### Petite Chocolate Cake 🔗

Flourless, rich & dense, Kula strawberries

# 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

Gluten 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.