# **RESTAURANT WEEK**

BRUNCH .....

\$25 per person

Starter

# **RICOTTA CHEESE FRITTERS**

blueberry-ginger compote, toasted honey butter, raspberry sauce

Entrée (please select one)

# **CROQUE MADAME®**

sunny side up egg, spam, aged white cheddar, sourdough bread, sweet & blue salad

# MACADAMIA NUT FRENCH TOAST\*

battered french bread slices, toasted honey butter, fresh berries, mint

## CRAB EGGS BENEDICT®

2 poached eggs, crab, english muffin, hollandaise, brunch potatoes, grilled asparagus

Dessert

# **NEW YORK CHEESECAKE**

raspberry sauce, graham cracker crumbs, fresh raspberries



# RESTAURANT WEEK

DINNER ....

\$35 per person | please select one from each course

First Course

#### **RIBEYE MEATBALLS\***

4 choice ribeye meatballs with shallot & shiitake, macadamia nuts, chili glaze, creamy peppercorn sauce, whipped potatoes

#### PICASSO ROLL\*°

spicy yellowtail, avocado, izumidai, jalapeño, cilantro, togarashi, sriracha, yuzu ponzu

#### **SWEET & BLEU SALAD\***

fall greens, grilled honey crisp apples, applewood bacon, bleu cheese, spiced pecan, tomato, buttermilk dressing

## POKE BOWL\*\*\*

tuna & salmon, sushi rice, green onion, avocado, seaweed salad, cucumber, macadamia nuts, hawaiian poke sauce - additional \$5

Second Course

#### **CILANTRO LIME CHICKEN\***

yogurt-lime marinated chicken skewers, cilantro, pickled red onions, turmeric-almond rice

**SWEET-CHILI GLAZED SALMON\*\*** served with fried rice

# PRIME RIB 10oz\*0\*

togarashi jus, horseradish cream, miso whipped potatoes

#### **KONA STIR-FRY\***

chicken, carrot, cabbage, cilantro, chili-garlic sauce, broccoli, bell pepper, sesame, jasmine rice

#### KONA SURF & TURF°\*

7oz filet with shrimp skewers - additional \$10

Dessert

#### **NEW YORK CHEESECAKE**

raspberry sauce, graham cracker crumbs, fresh raspberries

## DOUBLE-STACK BROWNIE

chocolate ganache, vanilla & caramel cream, vanilla bean ice cream

