

## **HOUSE-MADE HONEY WHEAT BREAD**

**Allergy Alert:** gluten, allium, egg,

- A bread dough is made from high gluten flour, whole wheat flour, honey salt and water.

## **TAMIMI FARMS TOMATO OLIVE OIL (when available)**

- Grated Tamimi Farms tomatoes, lime juice, garlic cloves, S&P

## **FIRST COURSES**

### **POKE \$32**

Hawaiian Ahi, Avocado, Inomana (Kukui Nut), Ogo, Maui Onion, Scallion, Jalapeno, Shoyu, Sesame, Ginger, Sweet Potato Chips.

**Allergy Alert:** gluten, allium

**Flatware Preset:** app fork, app knife

- Diced ahi tuna is tossed with Maui onion, ogo, jalapeno, and our poke marinade and served with avocado.

- The poke is topped with scallions and served with Molokai sweet potato chips.

- The chips are gluten free but go into a fryer that sees gluten. The Poke can be made with Tamari (a gluten free soy sauce) to be gluten free.

**POKE SOY MARINADE:** Shoyu, Sesame Oil, Ginger, Sugar

**EXPO GARNISH:** N/A

"Fresh Island Ahi Poke with Avocado and House-Made Sweet Potato Chips."

### **TAKO A L'ESCARGOT \$34**

Tako, country bread, onion, parsley, chili flakes, parsley butter, watercress, lemon wedge

**Allergy Alert:** gluten, allium, dairy

**Flatware Preset:** app fork, steak knife

**TAKO:** The tako is braised until tender. The portion is 2 oz and it is cooked in an Escargot cast iron mold, with sliced onions, red pepper flakes, white wine and cognac, parsley butter

**PARSLEY BUTTER:** Butter, Parsley Leaves, Garlic, Granulated Garlic, Absinthe, White Wine, S&P

**EXPO GARNISH:** sprig Kulahaven watercress, Lemon wedge

"Tako a l'escargot with a garlic parsley butter and house-made country bread"

### **KALUA PIG & SWEET ONION QUESADILLA \$24**

House-Made Kim Chee, Mango Chili Mustard Sauce

**Allergy Alert:** gluten, dairy, allium

**Flatware Preset:** app fork, app knife

**KALUA PORK MIXTURE:** Kalua Pork, Chinese cabbage, shredded white cheddar cheese.

This mixture fills a flour tortilla and it is sautéed until crispy.

**KIM CHEE:** Napa cabbage is shredded and salted and then washed in water. It is mixed with carrots, green onion, ginger and garlic. These are then mixed with a rice flour paste, Korean chilli, fish sauce and brown sugar and allowed to ferment at room temp for 3 days before moving to the walkin.

**MANGO-CHILI MUSTARD SAUCE:** Mango, Mustard, Garlic, Rice Vinegar, Cilantro, Sugar.

**EXPO GARNISH:** N/A

"Kalua Pork Quesadilla with a house-made kim chee and mango chili sauce."

### **CHOW FUN NOODLES WITH SHRIMP AND PORK \$28**

**Allergy Alert:** gluten, allium, shellfish

**Flatware Preset:**

**MIXTURE:** Shrimp, Pork, Ginger, Garlic, Green Onions  
- 4oz of Chow fun noodles (a wide noodle made from rice.) We purchase these fresh noodles from Sun Noodle Company in Honolulu. We stir fry 2 ozs. of fresh ground pork and 1.5 ozs. of chopped Pacific White Shrimp. Hamakua Farms Ali'I Mushrooms, Cabbage, Bean Sprouts

We add sliced onions, garlic, ginger, chili pepper flakes. We finish the stir fry with sesame oil.

**YUZU SAUCE:** Yuzu, Shoyu, garlic, ginger, rice wine vinegar.

**EXPO GARNISH:** Chopped Green Onions, Minced Fried Garlic

"Local Sun Noodle Company Chow Fun with pacific white shrimp and house made pork sausage, finished with a yuzu sauce"

### **HOUSEMADE CAVATELLI PASTA \$29**

Hamakua Ali'i Mushrooms, Marinated Tamimi Farms Tomatoes, Upcountry Curly Kale, Truffle Oil, House-Made Ricotta

**Allergy Alert:** Dairy, Gluten, Mushroom

**Flatware Preset:** App Fork

**PREP:** Cavatelli, Chicken Stock, butter sauteed with Kale, Truffle Oil, and Ricotta topped with Parsley, Ricotta, Tomatoes

**RICOTTA:** Whole Milk, White Vinegar, Salt, Heavy Cream

**PASTA:** Eggs, Ricotta, AP Flour, S&P

**EXPO GARNISH:** Tomatoes & Ricotta, Parsley

"House-Made Cavatelli Pasta with Hamakua Farm Mushrooms and House-Made Ricotta Cheese"

### **SMOKED TARO HUMMUS \$24**

Crudit  of Upcountry Vegetables, Extra Virgin Olive Oil

**Allergy Alert: Celiac for the Chips**

**Flatware Preset:** App Fork

**HUMMUS:** Chickpeas, Cooked Taro, Tahini, Lemon Juice, Garlic, Liquid Smoke, Olive Oil, EVOO, S&P

**VEGGIES:** Cucumber, Radish, Cherry Tomatoes, Baby Romaine, Kalamata Olives, 8 Sweet Potato Chips

**EXPO GARNISH:**

"Smoked Taro Hummus with Vegetable Crudite and Molokai Sweet Potato Chips"

### **HALF DOZEN OYSTERS ON THE HALF SHELL \$30**

**Allergy Alert: Shellfish**

**Flatware Preset:** Small spoon in the ramekin

**OYSTERS:** 6 Oysters

**CHAMPAGNE MIGNONETTE:** Champagne Vinegar, Lemon Juice, Shallots, Sugar

**SIDES:** Lemon Wedges & Crudite of Radish & Cucumber

**EXPO GARNISH:**

"\_\_\_\_\_ Oysters with Champagne Mignonette"

### **Hirabara Farms Beet Salad \$24**

Hirabara Farms Beets, Arugula, Orange Ginger Vinaigrette, HI isle Chevre, Toasted Pistacio.

**Allergy Alert: dairy, allium, nuts**

**Flatware Preset:** app fork, app knife

**Roasted Beets:** Beets are roasted in a pan with water at 350 degrees for an hour and a half. Orange zest garnish

**Citrus ginger vinaigrette:** Orange, ginger, shallot, scallion, Champagne vinegar, Shoyu, Canola oil, Olive oil.

**EXPO GARNISH:** N/A

"Hirabara Farms Beets, Big Island Goat Chevre, Toasted Pistachios, Orange Ginger Vinaigrette."

### **PETER'S ORIGINAL CAESAR SALAD \$24**

Triple N Farm Baby Romaine, Fried Green Tomato Crouton, Parmesan-Reggiano

**Allergy Alert: gluten, dairy, eggs, allium, seafood**

**Flatware Preset:** app fork, app knife

**HOUSE-MADE CAESAR DRESSING:** canola oil, anchovies, tarragon, blue cheese, parmesan, garlic, dry mustard, lemon juice, Worcestershire sauce, champagne vinegar, egg yolk, S+P

**FRIED GREEN TOMATO CROUTONS:** Diced green (unripe) tomatoes breaded with flour, egg and panko and fried crispy and tossed with grated parmesan while still hot.

**EXPO GARNISH:** N/A

"Peter's Original Caesar salad with shaved parmesan, and Tamimi Farms Green Tomato Croutons"

### **CHILLED HALF KONA LOBSTER \$49**

Waipoli Butter Lettuce, Vadouvan Curry Aioli, Basil & Lemon Marinated Tamimi Farms Tomatoes & Avocado

**Allergy Alert:** Shellfish

**Flatware Preset:** App Fork

**LOBSTER:** 1.25 Lobster Steamed, Cleaned, tail Meat removed. Curry Aioli is spread in the empty shell. Lobster is topped with dressing and ogo

**SALAD:** Cherry Tomatoes, Avocado, and Green Onions are dressed in basil puree (basil leaves, canola oil, S&P) & lemon-garlic vinaigrette placed on top the butter lettuce.

**CURRY AIOLI:** Lemon Juice, Champagne Vinegar, Vadouvan Curry Powder, Canola Oil, S&P, Roast Garlic Puree, Sugar. Aioli is on the Lobster itself

**LEMON GARLIC VINAIGRETTE:** Garlic, Lemon Juice, EVOO, S&P

**EXPO GARNISH:** None

"CHILLED Kona Lobster with Vadouvan Curry Aioli and Lemon Garlic Vinaigrette"

### **KAPOHO PAPAYA, AVOCADO, TAMIMI FARMS TOMATO, FENNEL**

Hirabara Farms Baby Arugula, Local Watercress, Candied Mac Nuts, Point Reyes Blue Cheese, Lemon-Garlic Dressing

**SALAD \$24**

**Allergy Alert:** Dairy, Nut

**Flatware Preset:** App Fork

**SALAD:** Fennel, Watercress, Arugula topped with Avocado, Ripe Papaya, Diced Tomatoes topped with Seeded Jalapeno, Candied Macadamia Nuts, Point Reyes, Blue Cheese Crumbled, and Maldon Sea Salt

**LEMON GARLIC VINAIGRETTE:** Garlic, Lemon Juice, EVOO, S&P

**EXPO GARNISH:**

"Kapoho Papaya Salad with Candied Macadamia Nuts in a Lemon Garlic Vinaigrette"

### **PARMESAN TRUFFLE FRIES \$9**

**Allergy Alert:** dairy

- Russet potato French fries are fried crispy and coated with a fine mist of truffle oil and tossed with grated parmesan and chopped parsley.

**EXPO GARNISH:** Ramekin of ketchup  
"Parmesan Truffle Fries"

## **SIDES \$14 EACH**

### **ULU WHIPPED POTATOES**

- Yukon Gold Potatoes, Local Ulu, Half & Half, Garlic Puree, Butter, S&P

### **CHILI-GARLIC BROCCOLI**

### **SPICY GREEN BEANS**

### **BROILED TOMATO PROVENCAL**

## **FISH ENTREES**

### **MERRIMAN'S ORIGINAL HAWAIIAN WOK CHARRED AHI**

**Allergy Alert:** Gluten, Dairy, Seafood, Allium

**Flatware Preset:** entree fork, entree knife

**WOK BUTTER:** butter, shallot, garlic, ginger, thyme, oregano, lemon juice, cayenne pepper, chile flake

- Sashimi grade ahi is marinated in our wok butter and seared rare.

- Won bok cabbage contains Napa cabbage and lightly dressed in lemon juice and rice wine vinegar.

**WASABI SOY SAUCE:** Wasabi, Shoyu

**EXPO GARNISH:** N/A

"Wok Charred Ahi over a won bok cabbage slaw and a wasabi soy sauce."

### **Macnut Crusted Mahi Mahi \$65**

**Allergy Alert:** dairy, allium

**Flatware Preset:** entrée knife, entrée fork

**Mushroom BUTTER SAUCE:** Sake, Rice vinegar, S&P, Butter, Hamakua mushrooms

**Scallion Rice:** Jasmine Rice, Scallions, Fried Garlic, Butter, S&P.

Pineapple Bell Pepper Jam: Charred Pineapple, Bell Pepper, Onion, Oregano, Coriander, Fennel Seeds, Red Pepper Flakes, Tomatoes, Sherry Vinegar, Canola Oil

**Chilli garlic Broccoli:** Pan seared Broccoli, Garlic, Chili flakes, S&P, Butter.

**EXPO GARNISH:** Pineapple-Bell Pepper Jam, **Marinated Tomatoes**  
"Macnut Crusted Mahi Mahi, Scallion Rice, Chili garlic Broccoli, Hamakua mushroom butter sauce."

## **Harissa Spiced Scallops and Manila Clams \$65**

**Allergy Alert:** gluten, dairy

**Flatware Preset:** entrée knife, entrée fork

**HARISSA SPICE MARINADE:** Harissa Spice Blend, Canola Oil, S/P

**SAFFRON ORANGE BUTTER SAUCE:** White wine, champagne vinegar, orange juice, shallots, black peppercorn, butter, saffron, chermula spice blend, red pepper flake, S&P

- In a saucepan add white wine, champagne vinegar, peppercorns, shallots, orange juice, saffron and chermula spice blend. Reduce until almost dry and slowly whisk in butter off heat. Pass through sieve and add red pepper flakes.

**ROASTED SUMMER SQUASH:** Zucchini, yellow squash, olive oil, za'atar spice, garlic, red pepper flakes.

- In a large mixing bowl toss all ingredients together and cook on flat top until hard seared.

**POTATO GNOCCHI:** Russet potatoes, whole eggs, all purpose flour, parmesan cheese, kosher salt, ground black pepper.

- Wash potatoes in cold water, bake the potatoes in a 350F convection oven for 1 hour. While the potatoes are still hot, cut them in half and peel off the skin, placing the cooked potatoes directly into the ricer making sure not to allow the potatoes too cool. In a bowl using your hands, work the riced potatoes, eggs, cheese, salt and pepper. Then add the flour and stop when the dough comes together. Be careful not to overwork the dough. Roll into long snakes and cut into one inch pieces using a dough cutter, Dust a full sheet pan with flour and put the raw gnocchi on the sheet pan and store in the walk in. Blanch in heavily salted water which is at a slow simmer, until the gnocchi floats. After blanched put in ice bath and drain when cooled.

Toss with canola oil and store on a large sheet tray with parchment paper.

**EXPO GARNISH:** 1oz Saffron Orange Butter Sauce, 3 orange segments, Parsley

"Pan seared diver scallops and manila clams, house-made gnocchi, and sauteed zucchini with an orange saffron butter sauce"

**PAN SEARED KONA KAMPACHI \$65**

**Allergy Alert: Shellfish, Dairy**

**Flatware Preset:**

**FISH: Asparagus sautéed with Chili Flake, Garlic & S&P**

**POTATO: Crispy Baby Potatoes with Rosemary, Salt and Pepper**

**LOBSTER SAUCE: Shallots, Peppercorns, Champagne Vinegar, Lobster Stock, Lobster Meat, Butter**

**EXPO GARNISH:**

"Pan Seared Kona Kampachi with upcountry asparagus, crispy rosemary potatoes and Lobster butter sauce"

**MOROCCAN SPICED PACIFIC WHITE SHRIMP \$62**

**Allergy Alert: Shellfish, Dairy**

**Flatware Preset: Shellfish**

**CAST IRON: 8 Shrimp, Cherry Tomatoes, Capers, Chermoula Broiled in Cast Iron Skillet then finished with Capers, Garlic, Parsley, Grilled Lemon**

**SIDES: Crispy Baby Potatoes, Chili-Garlic Broccoli**

**EXPO GARNISH:**

"Morrocon Spiced Pacific White Shrimp with Crispy Baby Potatoes"

**LAND ENTREES**

**LAMB Rack \$88**

**Allergy Alert: dairy, allium**

**Flatware Preset: entrée knife, entrée fork**

**HERB Rub: Basil, Parsley, Garlic, Harissa, Coriander, and Chili flake.**

**SAUTEED VEG:**

**SPATZLE: Vadouvan Curry, Eggs, Milk, AP Flour, S&P with Broccoli**

**CURRY: Corinder, Tumeric, Cumin, Fenugreek, Chili, Bay Leaf**

**PAPAYA GINGER RELISH: Papaya, Ginger, Jalapeno, Green Onions, S&P, Chili Flakes, Lime Juice, Olive Oil**

**EXPO GARNISH:**

Colorado Roasted Rack of lamb, Vadouvan curried spatzel and broccoli, Papaya Ginger Relish"

**RIBEYE \$89**

**Allergy Alert: Dairy**

**Flatware Preset:**

**SIDES: Chili-Garlic Green Beans**

**ULU POTATO:** Yukon Gold Potatoes, Local Ulu, Half & Half, Garlic Puree, Butter, S&P

**COMPOUND BUTTER:**

:

**EXPO GARNISH:**

"USDA Prime Ribeye Steak, Ulu whipped Potatoes, Chili-Garlic green Beans and Herb Compound Butter"

**MAUI NUI VENISON LOIN \$64**

Hamakua Ali'i Mushroom Dim Sum, Roasted Maui Gold Pineapple, Braised Red Cabbage, Spicy Ginger-Black Bean Sauce

**Allergy Alert: Dairy, Gluten**

**Flatware Preset:**

**VENISON:** 3 2oz pieces on plate, 3 Wontons, Cabbage, Oven Roasted Pineapple Spears

**MUSHROOM RAVIOLI MIX:** Shallots, Ali'i & Shiitake Mushrooms, Cognac, Heavy Cream, Butter, S&P, Truffle Oil, Shoyu Yamasa, Parsley

**GINGER BLACK BEAN SAUCE:** Canola, Ginger, Garlic, Onion, Black Bean, Sake, Chicken Stock, Dashi, Chili Garlic Paste, White Vinegar, Cornstarch

**WONTON WRAP:**

**BRAISED RED CABBAGE:** Red Cabbage, Butter, Brown Sugar, Apple Cider Vinegar, Granulated Garlic, S&P, Caraway Seeds

**EXPO GARNISH:** Pineapple & Watercress Springs

"Maui Nui Venison with Hamakua Ali'I Mushroom Ravioli in a Ginger-Black Bean Sauce"

**TARO Cakes \$46**

**Allergy Alert: allium, celiac**

**Flatware Preset:** entrée knife, entrée fork

**Taro Cakes:** Boiled local Taro mixed with Sauted onion, garlic, and jalapeno that is formed into a fritter, dredged in cornstarch and fried.

**Tomato Coulis:** Start by sweating Onion, garlic, and ginger until translucent, add dried Oregano, basil, thyme and chilli flake, add Canned san Marzano tomatos, reduce by 1/3, season with salt and pepper and pass through food mill.

**Zuchini noodles:** Zuchini that is cut into noodles on the mandeline and sauted with Mushroom, garlic, and swiss chard.

**Marinated Tomato:** Tomato, Parsley, Cider vinegar, Evoo

"Taro Cake, Zuchini Noodle, Hamakua Alii mushroom, Tomato Coulis."

## **DESSERTS**

### **WHITE CHOCOLATE FILLED MALASADAS \$24**

Bourbon Caramel Dipping Sauce

**Allergy Alert:** dairy, gluten

**Flatware Preset:** dessert fork, dessert spoon

- Malasada dough is made with milk, butter, sugar, yeast, water, egg, flour, baking powder and salt and rolled out thin.

- A white chocolate ganache is made by melting white chocolate with heavy cream and chilling. This ganache is used to fill the malasadas and the dough is rolled around it.

- Three malasadas are fried to order and tossed in powdered sugar and served in a paper bag.

- The sauce is made from coffee, chocolate, heavy cream and corn syrup.

### **PINEAPPLE-MACADAMIA NUT BREAD PUDDING \$24**

Tahitian Vanilla Ice Cream

**Allergy Alert:** dairy, gluten, nuts

**Flatware Preset:** dessert fork, dessert spoon

- House-Made French bread is baked, dried and cut into croutons. These are then mixed with sugar, heavy cream, nutmeg, eggs, cinnamon, diced pineapple and toasted macadamia nuts. Brown sugar and butter are crumbled together and sprinkled on top and the pudding is baked.

- The pudding is baked individually and served warm topped with a House-Made Tahitian Vanilla Bean Ice Cream.

24

Waialua Chocolate Brushed Phyllo Dough, Vanilla Bean Ice Cream

**Allergy Alert:** dairy, gluten

**Flatware Preset:** dessert fork, dessert spoon

- Phyllo dough is painted with a mixture of butter, cocoa powder and wrapped around the filling.
- The filling is made by combining Original Hawaiian Chocolate, sugar, salt, espresso, butter and eggs and melting slowly until smooth.
- The purses are baked until crispy and the center is hot and plated atop a Maui coffee caramel.
  - Cocoa nib powder (sugar, cocoa nibs, butter, graham cracker crumbs) are sprinkled on the plate and a scoop of House-Made Tahitian Vanilla Bean Ice Cream.

**LILIKOI POT DE CREME \$24**

White Chocolate Milk Crumble

**Allergy Alert:** dairy, gluten

**Flatware Preset:** dessert spoon

- Lilikoi Posset is made from lilikoi puree, limes, heavy cream, vanilla beans, and sugar
- A white chocolate milk crumble is made from milk powder, all purpose flour, cornstarch, sugar, white chocolate, salt, and butter.
- Tropical Fruit Relish is made from diced seasonal fruit, vanilla extract, mint, and salt.