

## PRIX FIXE DINNERS

CHEF'S TASTING MENU 55.00 (plus tax and gratuity)  
paring with wines add 20.00

### FIRST COURSE

ROASTED KAMUELA TOMATO BRUSCHETTA  
smashed avocado, ricotta salata, grilled olive bread, white balsamic-tomato vinaigrette.  
*Ferrari-Carano Fumé Blanc, Sonoma County 2008*

### SECOND COURSE

KAHUKU CORN CHOWDER  
celery, potato, chive.  
*Raymond Chardonnay, Napa Valley 2007*

### THIRD COURSE

Choice of One:

ROASTED PORK CHOP  
smoked mozzarella, hamakua mushroom barley, balsamic grilled peach, in-house bacon,  
roasted shallot-porcini jus.  
*Ramey Chardonnay, Sonoma Coast 2007*

PAN-ROASTED KING SALMON  
spinach-ricotta gnocchi, escarole, rock shrimp, pancetta, charred maui onion vinaigrette.  
*Francis Ford Coppola "Director's Cut" Pinot Noir Sonoma County 2006*

RIBEYE STEAK  
all natural beef, fontina mashed potatoes, sautéed spinach, red wine butter.  
*Duckhorn Decoy Merlot, Napa Valley 2007*

### DESSERT

PASTRY CHEF'S DAILY SELECTION

CHEF'S TASTING MENU 65.00 (plus tax and gratuity)  
paring with wines add 25.00

### FIRST COURSE

BARBECUED TIGER PRAWNS  
grilled avocado, shaved maui onions, citrus-beet gazpacho, ricotta salata.  
*Konrad Sauvignon Blanc Marlborough, New Zealand 2006*

### SECOND COURSE

BRIE AGNOLOTTI  
toasted marcona almonds, caramelized apples, golden raisins, balsamic brown butter.  
*Pepi Chardonnay, Sonoma 2007*

### THIRD COURSE

PAN-ROASTED CALAMARI  
red onion, piquillo pepper, red bliss potatoes, charred hamakua springs tomato vinaigrette.  
*Livio Felluga Pinot Grigio, Italy 2008*

### FOURTH COURSE

GRILLED BEEF TENDERLOIN  
gorgonzola polenta fries, haricot vert, fresh porcini, pinot noir sauce.  
*Chappellet Mountain Cuvée, Cabernet Sauvignon, Napa Valley 2007*

### DESSERT

PASTRY CHEF'S DAILY SELECTION