



# Mele Kalikimaka

*Wednesday, December 25, 2024*

## CURED JAPANESE KINMEDAI

*Yuzu Dashi, Sea Grapes, Ogo, Pickled Wakame  
and Sumida Farm Watercress*

## HAND ROLLED 'UALA AGNOLOTTI

*Black Winter Truffles, Braised Sweet Potato Leaves  
and Parmigiano-Reggiano*

## "LOBSTER CHOWDER"

*Butter Poached Maine Lobster, Bacon Lardons, Taro  
Kahuku Corn, Celery, and Brioche Croutons*

## HERB ROASTED BEEF

*Oxtail Marmalade, Red Wine Braised Cabbage, Tokyo Turnips  
Potato Fondant, and Sauce Périgourdine*

## SHAVE ICE

*Apple Cider*

## ORANGE SAVARIN

*Ka'u Orange and La'ie Vanilla Bean*



265

Menu items subject to availability

A service charge of 19% will be added to checks for parties of 6 guests or more

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

