

# *Hau'oli Makahiki Hou*

*Tuesday, December 31, 2024*

## OTORO TARTARE

*Regiis Ova Caviar, Dashi Gelée, Avocado Purée, and Scallion Salad*

## FOIE GRAS GÂTEAU

*Honey Yogurt Glaze, Stewed Kula Strawberries, Fennel Bulb  
and Almond Cake*

## ALBA WHITE TRUFFLE TAGLIATELLE

*Parmigiano-Reggiano, Hand Cut 'Ulu Tagliatelle  
and Fresh White Alba Truffles*

## BUTTER POACHED MAINE LOBSTER

*Farm Carrots, Turnips, Hamakua Mushrooms, Pomme Purée  
Herb Salad, and Lobster Bordelaise*

## GRILLED JAPANESE A-5 WAGYU

*Hamakua Mushrooms, Arrow Leaf Spinach, Crispy Garlic Chips  
Beef Fat Rice, and Hoba Miso*

## SHAVE ICE

*Pineapple, Lime Zest, and Vanilla Wine Gelée*

## KU'IA ESTATE CHOCOLATE TARTE

*Cherry Compôte and Vanilla Ice Cream*



495

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