

# Good Evening



## STARTERS

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<b>House Made Flat Bread, Olive Tapenade, Cultured Butter</b>	9
Grenache, McCay Cellars, Lodi	
<b>Ahi Tartare*, Cured Lemon Aioli, Shrimp Chips</b>	22
Sauvignon Blanc, Jean Reverdy	
<b>Beef Tartare*, Cornichon, Crispy Baguette</b>	19
Rosé, By. OTT, Cotes de Provence	
<b>Sun Dried Tomato Tartare, House Made Ricotta, Flat Bread</b>	19
Pinot Noir, Failla, Sonoma Coast	
<b>Baked Shrimp "À La Escargot", Café de Paris Butter</b>	18
Chardonnay, Alit, Willamette Valley	
<b>Foie Gras Gyoza, Caramelized Onion, Port Essence</b>	25 <sup>†</sup>
Pinot Noir, Failla, Sonoma Coast	

## SOUPS/SALADS

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<b>Maui Onion Velouté, Olorosso Sherry, Smoked Paprika</b>	9
Sauvignon Blanc, Jean Reverdy	
<b>Caesar Salad Hirabara Farm Baby Romaine, Bacon, Parmesan</b>	12
Pinot Grigio, Zenato	
<b>Red &amp; Green Salad, Roasted Pear, Gorgonzola, Aged Balsamic Vinaigrette</b>	14
Riesling, Meulenhof "Erdener Treppchen"	

## ENTRÉES

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<b>Scallops Risotto, Hamakua Mushroom, "Vialone Nano Rice", Parmesan Cream</b>	32
Chardonnay, Alit, Willamette Valley	
<b>Cured King Ora Salmon, Olive Tapenade, Cannellini Beans</b>	36
Chardonnay, Louis Latour, Pouilly-Fuissé	
<b>Kurobuta Pork Chop, Cauliflower Gratin, Black Cardamom Jus</b>	32
Grenache, McCay Cellars, Lodi	
<b>Lamb Shank "Tajine", Raisins &amp; Saffron Pilaf, Parsley Salad</b>	39
Rhone Blend, Neyers "Sage Canyon"	
<b>Steak Frites*, Aged Prime Ribeye Steak, French Fries, Soy-Black Pepper Sauce</b>	59 <sup>††</sup>
Rhone Blend, Neyers "Sage Canyon"	
<b>TBD... Bento, Falafel, Hummus, Smoked Eggplant, Flat Bread</b>	24
Sauvignon Blanc, Jean Reverdy	
<b>Curry Du Jour, Authentic Indian Curry, Koshihikari Rice, Raita</b>	29
Riesling, Meulenhof "Erdener Treppchen"	

## TASTING MENU

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<b>4 Course Tasting Menu, Choice of Starter, Soup or Salad, Entrée + Dessert</b>	59
† Additional \$10	
†† Additional \$20	
Wine Pairing additional \$45	



Vikram Garg

\*Consuming raw or undercooked food may increase your risk of foodborne illness.



## COCKTAILS

### FRANCESCO LAFRANCONI'S CREATIONS

*Friend, Colleague & Mixologist who I consider a Cocktail Genius has created cocktails for TBD... -Vikram Garg*

<b>Mr. Cobbler</b> Bulleit Bourbon, Oloroso Sherry, Sweet Vermouth, Domaine de Canton Ginger, Chocolate & Pimento Bitters	<b>16</b>	<b>Mai Tai 1944</b> Kohana Kea Rum, Old Lahaina Dark Rum, Lime Juice, Orgeat Almond Syrup, Giffard Triple Sec	<b>16</b>
<b>Yuzu Hi-Ball</b> Jameson, Lemon Juice, Yuzu Syrup, Club Soda, Cucumber Bitters	<b>14</b>	<b>L.T.J. Collins</b> Beefeater Gin, Lemon Juice, Lemongrass- Thai Basil-Jasmine Syrup, Club Soda	<b>13</b>
<b>Passion Paloma</b> Corazon Tequila, Passion Fruit Purée, Lime & Grapefruit Juice, Club Soda, Grapefruit Bitters	<b>14</b>	<b>Latin Mayhem</b> Barsol Mosto Verde Pisco, Casamigos Mezcal, Italicus Rosolio	<b>15</b>

## WINES BY THE GLASS

<b>Prosecco, Avissi</b> Veneto-Italy	<b>11/49</b>	<b>Champagne Brut, Lanson "Black Label"</b> Champagne-France	<b>21/95</b>
<b>Pinot Grigio, Zenato</b> Veneto-Italy	<b>10/46</b>	<b>Rosé, By. OTT, Côtes de Provence</b> Provence-France	<b>18/76</b>
<b>Sauvignon Blanc, Jean Reverdy,</b> Sancerre, Loire-France	<b>15/68</b>	<b>Pinot Noir, Failla, Sonoma Coast</b> California-US	<b>21/95</b>
<b>Riesling, Meulenhof "Erdener Treppchen,"</b> Kabinett, Mosel-Germany	<b>14/59</b>	<b>Rhône Blend, Neyers "Sage Canyon,"</b> California-US	<b>17/77</b>
<b>Chardonnay, Louis Latour, Pouilly-Fuissé</b> Burgundy-France	<b>16/72</b>	<b>Grenache, McCay Cellars, Lodi</b> California-US	<b>19/89</b>
<b>Chardonnay, Alit, Willamette Valley</b> Oregon-US	<b>15/68</b>	<b>Cabernet Sauvignon, Ancient Peaks</b> "Santa Margarita Ranch," Paso Robles California-US	<b>13/59</b>

## BEERS

<b>Belgian Pilsner - Draft</b> Stella Artois 5% IBU tbd	<b>8</b>	<b>Kona Wailua Wheat</b> Hawaii, USA 5.2% IBU 15	<b>7</b>
<b>Japanese Pilsner</b> Coedo Ruri Premium 5% IBU tbd	<b>10</b>	<b>Kona Hanalei Island IPA</b> Hawaii, USA 4.5% IBU tbd	<b>7</b>
<b>Japanese Black Lager</b> Coedo Shikkoku 5% IBU tbd	<b>10</b>		

## SOFT DRINKS

<b>Still Water "Evian"</b>	<b>7</b>	<b>Coffee &amp; Variations</b> Kona Coffee	<b>7</b>
<b>Sparkling Water "Badoit"</b>	<b>7</b>		
<b>Sodas &amp; Juices</b>	<b>4</b>	<b>Organic Hot Teas</b> Earl Gray or Chamomille	<b>7</b>

