

Paris Menu

Inspiré par la visite à Paris, France 2023

By Executive Chef Jonathan Mizukami

GOUGÈRES

CUCUMBER SALAD

HAND CUT LOCAL BEEF TARTARE

Dijon Mustard, Cornichon, Tarragon, Sweet Onion served with Toast Points

GAVA GROW "PETITE LETTUCE"

Red Wine Vinegar and Maui Olive Oil

SAUTÉED RIS DE VEAU

Artichokes, Parmigiano-Reggiano, Foie Gras and Shaved Périgord Truffle

PROFITEROLES À LA PARISIENNE

Whipped Cream, Chocolate Ice Cream and Ku'ia Estate Chocolate

135

Menu items subject to change based on seasonal availability

*consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses