HUAKA'I CHEF SERIES

Featuring Chung Chow and Jonathan Mizukami

Saturday, July 13th, 2024

SUNCHOKE PANNA COTTA

Hokkaido Uni, Cucumber Tsukemono, and Ume *Chef Chung Chow*

BBO UNAGI NORI ROLL

Crispy Nori and Sweet Soy Reduction Chef Jonathan Mizukami

HOKKAIDO SCALLOP CRUDO

Confit Yukon Gold Potatoes, Parmigiano-Reggiano, Shimeji Mushrooms and Truffle-Scallion Purée Chef Chung Chow

HAND ROLLED 'ULU CAVATELLI

Smoked Confit Chicken, Wilted Mountain View Farm Kale Black Australian Truffles, and Parmigiano-Reggiano Chef Jonathan Mizukami

BUTTER POACHED KONA LOBSTER

Hawaiian Hearts of Palm, Tamarin Pickled Hamakua Mushrooms Ho Farm Tomatoes, Farm Carrots, and Thai Basil *Collaboration*

PINEAPPLE BRAISED PORK BELLY

Grilled Pineapple, Ube Purée, and Kimchi Chef Chung Chow

LILIKOI SAVARIN

Tropical Fruits, Kō Hana Rum, Laʻie Vanilla, and Chantilly Cream

Chef Ionathan Mizukami