RESTAURANT **WEEK**

JANUARY 15-22

DINNER – 3 COURSES $40

CHOICE OF **FIRST COURSE**

COCONUT SHRIMP CROQUETTES
coconut crust, pickled mango, lilikoi chili water

MAUI ONION SOUP
gruyere croutons

KOREAN STICKY RIBS
crispy duroc pork ribs, spicy gochujang glaze, chicharrones, lemongrass

ROCKET SALAD GF
arugula, maui onion, bacon, roasted beets, goat cheese, white balsamic vinaigrette

CHOICE OF **SECOND COURSE**

SAUTEED MACNUT & HERB CRUSTED
parmesan & panko dusted, tomato lemon caper butter, bok choy macadamia nut slaw

MANGO BBQ RIBS
compart family farms duroc pork, mango bbq sauce, sweet cornbread, bok choy macadamia nut slaw

USDA PRIME SIRLOIN*
double r signature ranch, miso brown butter, sesame basil potatoes, roasted baby carrots

KAFFIR CRUSTED AHI
seared rare, avocado, charred pineapple vinaigrette, snap peas, maitake mushrooms, jasmine rice

CHOICE OF **DESSERT**

KEY LIME PIE
graham cracker coconut crust, fresh whipped cream

KIMO'S ORIGINAL HULA PIE®
chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream

CHOCOLATE CAKE
caramelized chocolate sauce, praline crackling, white chocolate passion cream

WINE **SELECTIONS**

	GLASS	CARAFE
DANCING COYOTE pinot grigio | california	10	20
TEIRA sauvignon blanc | sonoma county	9	18
CLOS LACHANCE ESTATE chardonnay | monterey county	10	20
BANSHEE pinot noir | sonoma county	12	24
BLISS cabernet sauvignon | mendocino	10	20
THE COUNSELOR cabernet sauvignon | alexander valley	18	36

GF - item is prepared gluten conscious, for your safety please inform your server of any allergies
*Consuming raw or undercooked foods may increase your risk of food borne illness.