

# RESTAURANT WEEK

SEPTEMBER 24<sup>TH</sup> - OCTOBER 1<sup>ST</sup>

DINNER - 3 COURSES \$50

## CHOICE OF FIRST COURSE

### COCONUT SHRIMP

lilikoi chili water, pickled cucumbers

### POKE TACOS\*

fresh raw ahi, shoyu, maui onions, avocado, wasabi aioli

### KOREAN STICKY RIBS

crispy compart family farms duroc pork, spicy gochujang glaze, fresh herbs, lime

### ROCKET SALAD

arugula, maui onion, bacon, roasted beets, goat cheese\*, white balsamic vinaigrette

## CHOICE OF SECOND COURSE

### SAUTÉED MACNUT & HERB CRUSTED FRESH FISH

parmesan & panko dusted, lemon caper butter, herbed jasmine farro rice

### WILD MUSHROOM & SPINACH RAVIOLI

vegan ravioli, coconut ginger vegetable broth, roasted sweet potatoes, locally sourced vegetable

### FILET MIGNON\*

greater omaha's corn fed angus beef, dijon rubbed, maui onion jam, watercress sauce, creamed corn, mashed yukon gold potatoes

### FURIKAKE AHI STEAK\*

sashimi grade ahi, chili oil, truffle unagi glaze, shiitake mushrooms, black bean bok choy, coconut jasmine lychee rice, cucumber namasu

## CHOICE OF DESSERT

### KEY LIME PIE


graham cracker crust, whipped cream

### KIMO'S ORIGINAL HULA PIE®

chocolate cookie crust, mac nut ice cream, hot fudge, toasted mac nuts, whipped cream

## WINE SELECTIONS

	GLASS	13 OZ. CARAFE
<b>MONT GRAVET</b> rosè of cinsault   france	11	22
<b>MOHUA</b> sauvignon blanc   marlborough, new zealand	12	24
<b>TIAMO 'ORGANIC'</b> pinot grigio   veneto, italy	12	24
<b>CHAMISAL</b> chardonnay   san luis obispo coast	12	24
<b>ROBERT HALL</b> merlot   paso robles	13	26
<b>THE BARREL</b> red blend   napa valley	15	30
<b>SANTA JULIA</b> malbec   mendoza, argentina	11	22
<b>STOLPMAN 'LOVE YOU BUNCHES'</b> carbonic sangiovese   sb county	13	26

 GF - Item is prepared with gluten free ingredients; however, our kitchen is not gluten free. Please inform your server of any allergies.  
\*Consuming raw or undercooked foods may increase your risk of food borne illness.