

\$105 Family Style Dinner Menu

FRESH START

spreads and crudite

garlic hummus, dill lebni, almond romesco, local vegetables

[add za'atar spiced flatbread **+4**]

burrata toast

prosciutto, black garlic, truffle honey

kale salad

spinach, endive, toasted almonds, gorgonzola, green goddess dressing

ENTREE

whole hawaii island sunfish

sophia's rice, greek style salad

beef tenderloin

slow roasted with sherry jus

roasted brussels

toasted seeds, dill lebni, chermoula vinaigrette

roasted cauliflower

pickled grapes, pine nuts, lemon vinaigrette, caramelized cauliflower puree

roasted baby potatoes

harissa hollandaise, aleppo chili, chives

PREMIUM ENTREE

grilled wagyu steak

glazed brown butter, salsa verde **+25**

glazed king salmon

glazed rainbow carrots, english peas **+25**

crab tagliatelle

deep sea crab, chives, sourdough garlic crumble **+25**

lumache pomodoro

pomodoro, ricotta, crispy olive crumble **+27**

OHANA SIDES

focaccia bread

garlic, thyme, balsamic butter **+4**

sophia's rice

ginger scallion, sesame oil, furikake **+10**

charred squash

roasted tomato, ricotta, basil **+25**

SWEET ADD ONS

almond cake

citrus marmalade, valrhona almond inspiration, toasted almond **+15**

toasted coconut cake

vanilla, rum, valrhona white chocolate **+15**

vanilla panna cotta

fresh berries consomme **+15**

yuzu tart

crème fraîche, almond crust **+15**

don't be glum, sugarplum

chocolate, plums, salted plum caramel, coffee whipped ganache **+15**

seasonal sorbet **+7**