

\$105 Family Style Dinner Menu

FRESH START

spreads and crudite garlic hummus, dill lebni, almond romesco, local vegetables, za'atar spiced flatbread

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 **+30**

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

crab tagliatelle deep sea crab, chives, sourdough garlic crumble **+22**

lumache pomodoro pomodoro, ricotta, crispy olive crumble **+20**

OHANA SIDES

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

sophia's rice ginger scallion, sesame oil, furikake **+5**

charred squash roasted tomato, ricotta, basils **+15**

SWEET ADD ONS

toasted coconut cake vanilla, 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**

citrusly nuts about you pistachio joconde, calamansi curd, pistachio sauce **+15**

housemade ice cream **+6**