

MENU FOR HOST EYES ONLY
\$105 Family Style/Stationed Dinner Menu

FRESH START

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

peas and burrata english & snap peas, pea pistou, smoke trout roe, mint, brioche

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

wagyu striploin brown butter, roasted & pureed sunchokes, garlic oyster mushrooms, sherry jus, nasturtium **+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**

merci, mon cherry chocolate, cherries, vanilla whipped ganache **+15**

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

housemade ice cream **+6**