



We are happy to be partnering with the Hawai'i Agricultural Foundation again this year in it's Localicious Hawai'i campaign. All three of our restaurants will be preparing specials using locally grown, caught or raised produce and products in our menus. The primary purpose of the annual campaign, which runs from March 1 - 31, 2018, is to raise public awareness of restaurants that are committed to supporting our local agricultural industry. We will be donating \$1 from each special ordered to agricultural education. The specials will change weekly, so please join us for some Localiciousness!

2018 Localicious Menu

March 1-10

Lunch: Togarashi Spiced Ahi, \$26
sweet pea risotto, yuzu butter sauce

Dinner: Ahi "Wellington", \$34
seared local tuna, puff pastry with foie gras &
hamakua mushrooms, roasted spring vegetables, truffle marsala sauce

March 11-17

Lunch: Braised Pono Pork Belly, \$26
braised then grilled, garlic fried rice, stir fired vegetables

Dinner: Herb Mustard Crust Venison, \$40
fennel marmalade, roasted fingerling potatoes, cranberry port demi

March 18-24

Lunch: Kona Kampachi, \$28
ginger crab fried rice, waialua asparagus, sweet soy reduction

Dinner: Kona Kampachi, \$36
roasted fingerling potato, big island hearts of palm,
waialua asparagus, kamuela tomato ogo sauce

March 25-31

Lunch, Kauai Prawns Pasta, \$28
sundried tomatoes, waialua asparagus, ho farm tomatoes,
white wine, fresh basil, cream, linguine pasta

Dinner: Kona Cold Lobster Risotto, \$40
1lb kona cold lobster, waialua asparagus,
sundried tomatoes, kahuku corn fresh herbs

Menu subject to market availability of products

