

Appetizers

Calamari Fritti Crispy Calamari, Tomato-Caper Sauce & Lemon Aioli	15
Osso Buco Pot Stickers Veal Beurre Rouge, Citronette	16
Portobello Napoleon Eggplant, Mozzarella di Bufala & Tomato, Arugula Pesto	18
Lump Crab Cakes Kamuela Plum Tomatoes, Remoulade Sauce, Drawn Butter	18

Salads

Caesar Romaine, Homemade Brioche Croutons, Crispy White Anchovies, Roasted Garlic Caesar Dressing, Truffle Zabaglione~	15
Chopped Salad “Gabriella” Maui Onions, Cherry Tomatoes, Romaine, Feta, Baby Artichokes, Bay Shrimp, Avocado	16
Kula Spring Greens Toasted Pine Nuts, Blood Orange Vinaigrette	13

Entrees

Tiger Shrimp & Diver Scallop Scampi Local Mushrooms, Grape Tomatoes, Gnocchi, Chardonnay-Garlic-Butter	44
Grilled Hawaiian Ahi Served Medium Rare, Linguica-Cannellini Bean-Hamakua Mushroom Cassoulet, Romesco Aioli~	43
Island Snapper Picatta, Sauteed in Lemon, Butter, Capers & White Wine, Broccolini, Herb Spatzle	44
Maui’s Fresh Catch Homemade Linguini, Zucchini, Herb Pesto, Caponata	41
Grilled Spiny Lobster Pappardelle Aglio e Olio, Marscapone-Tomato Bisque, Micro Green Salad, Lychee Vinaigrette	52
Seafood Mixed Grill Shrimp, Diver Scallops & Fresh Island Fish, Parmesan Risotto, Porcini-Madeira Nage, Tomato Confit	4
Spaghetti & Kobe Meatballs Pomodoro Sauce, Pecorino-Romano, Garlic Bread	35
Grilled Beef Filet Roasted Fingerling Potatoes, Black Truffle Sauce, Caramelized Maui Onions~	45

Thanksgiving Special

Lump Crab & Kula Corn Chowder

Lump Crab Salad, Parmesan-Herb Crouton

Slow Roasted Fresh Turkey

Homemade Italian Sausage Stuffing, Crème Fraiche Mashed Potatoes, Glazed Baby Carrots, Giblet Gravy, Li Hing Mui Cranberry Sauce

Pumpkin Cheesecake

Graham Cracker Crust, Pumpkin Seed Brittle

54

~Consuming raw or undercooked foods may increase your risk of food-borne illness

