

## 'AMA'AMA MENU FOR TWO

*For Guests Ages 10 and Over 115.00*

### Appetizer Sampler – Chef's Choice

*Conundrum, California 15*

### Entrée - Bone-In Rib-Eye Steak for Two

Potato Purée, Hamakua Mushrooms, and Broccolini with choice of Shallot-Red Wine or Béarnaise Sauce

*Col Solare, Columbia Valley, Washington 20*

### Dessert - Chocolate Cake

## STARTERS

Big Eye Tuna Poke with Rice Chips and Avocado Mousse 18

Shaved Serrano Ham Flatbread topped with Niçoise Olives, Manchego Cheese, Maui Onion  
with Roasted Garlic and Red Chimichurri Sauce 16

### 'AMA'AMA Seafood Platter

Sustainable Catch Ceviche, Crab Leg, Jumbo Shrimp, and Goose Point Oysters 26

'AMA'AMA Chopped Salad, crispy Wonton Strips, Bacon, Chopped Tomatoes,  
Avocado, Egg, Furikake, Capers, and House-made Ranch Dressing 18

Island Field Greens with Sea Asparagus, Big Island Hearts of Palm, Watermelon Radish,  
Heirloom Cherry Tomatoes and Papaya Seed Vinaigrette 12

### Roasted Kamuela Tomato Soup

with a mini Truffled Brie Cheese and Portuguese Sweet Bread "Sandwich" 12.50

Maui Onion Soup Au Gratin 12.50

Crispy Singaporean Pepper Shrimp with Green Papaya Salad and Thai Ketchup 18

## ENTRÉES

### Today's Hawaiian Sustainable Catch

Fresh from the fish auction and prepared to your liking either Grilled or Pan-seared  
Market Price

*Trefethen Chardonnay, Napa Valley 16*

Hawaiian Snapper with a Fricassee of Keahole Lobster, Artichoke and Kahuku Corn,  
served with White Wine Lemongrass Sauce 44

*Champalou Vouvray Sec, Loire 13*

Island Seafood Thai Curry served with Japanese Eggplant and Choi Sum  
baked in a delicate Pastry Pouch, and served with Jasmine Rice 37

*Chateau d'Esclans 'Whispering Angel' Rosé 14*

Harris Ranch Natural Angus Beef Grilled New York Striploin 12 oz

*Justin Cabernet Sauvignon, Paso Robles 15*

Grilled Angus Filet of Beef with a Braised Short Rib Croquette, Horseradish Potato Purée with Espelette,  
served with Sautéed Island Kale and Bacon 47

*Silver Oaks Cabernet Sauvignon, Alexander Valley 26*

Grilled Kurobuta Pork Chop with Hamakua Mushroom Ragout, Pancetta, Cipollini Onion, confit Tomatoes,  
Mascarpone White Polenta and an Herb Salad 36

*Louis Latour Puligny Montrachet, France 20*

Colorado Rack of Lamb, Tomato Couscous, Root Vegetables, Preserved Lemon and Harissa Lamb Sauce 46

*Seghesio Zinfandel, Sonoma County 15*

House-made Cavatelli with Farmer's Market Vegetables, Garlic, Extra Virgin Olive Oil, Lemon-Herb Purée 27

*Freemark Abbey Viognier, Napa Valley 12*

## SIDES

Asparagus Gratin 8

Potato Purée 8

Hamakua Mushrooms 9

Sautéed Broccolini 7

Soufflé Potatoes 8

Brown Rice 4