

ORCHIDS

GOOD EVENING

APPETIZERS

Local Fresh Onaga Carpaccio 24
Ho Farms Tomato, Jalapeno, Chive
Red Hawaiian Salt, Lemon Olive Oil Dressing

Hawaiian Yellow Fin Ahi Tartare 28
Mint Cucumber Crème Fraîche Quenelle
Avocado Purée

Alaskan King Crab 34
Daikon, Fresh Cucumber, Malassol Caviar
Beet Purée, Avocado Purée, Roasted Garlic Aioli

Hamachi Crudo 27
Citrus Marinated Hamachi, Orange Supreme
Sea Asparagus, Pressed Watermelon

Prime Beef Filet Tartare 28
24-month aged Parmigiano-Reggiano
Lemon Zest, Truffle Aioli, Shaved Seasonal Truffle

Vine Ripened Kamuela Tomato Soup 18
Thyme Crème Fraîche, Pesto, Crouton

Keahole Lobster Bisque 19
Crème Fraîche, Lemongrass

House Salad 16
Mixed Greens, Tomato, Cucumber
Watermelon Radish, Balsamic Vinaigrette

Fresh Prawn Salad 22
Romaine Lettuce, Kamuela Tomato
Fennel Confit, Orange Supreme
Chef's Vinaigrette

TASTING MENU
Chef Testa's Five Course Prix Fixe
135 per person
65 wine pairing

MID COURSE

Our Pasta is Made in-House Daily

Hand Cut Maltagliati "Frutti di Mare Ragù" 36
Spinach Basil Pasta, Basil Oil Infusion

Risotto ai Gamberi a Asparagi 39
Carnaroli Risotto, Prawns
Red Bell Pepper, Asparagus Tips

Spaghettoni alla Bottarga 38
Black Squid Ink Spaghettoni
Kamuela Tomato, Radicchio
Grated Bottarga

Risotto ai Funghi 39
Porcini Dust, Hudson Valley Foie Gras
Shitake Mushroom, Basil, Mozzarella
Parmesan, White Truffle Oil

Gnocchi "Chicche" 35
Ricotta di Mucca Gnocchi, Mussels
Saffron Chive Sauce, Pea Shoots

Keahole Lobster Tagliatelle 49
San Marzano Tomato and a Hint of Curry

Stracciatella Burrata Pugliese 22
Dehydrated Ho Farm Tomatoes, Arugula
Crouton, Black Hawaiian Sea Salt

Hudson Valley Foie Gras 28
Raspberry Red Onion Chutney, Brioche
Pistachio, Barbaresco Reduction

Lobster Salad 29
Fresh Celery, English Peas, Asparagus
Baby Lettuce, Carrots

Asparagus Piemontese 24
Baked Asparagus, Shaved Seasonal Truffle
Puff Pastry, 24-month aged Parmesan Foam

Big Island Goat Cheese 18
Baby Lettuce, Caramelized Walnuts
Granny Smith Apple, Hazelnut Dressing

Lasagnette 38
Fazzoletti "Handkerchief" Pasta
Prawns, Scallops, Avocado, Lightly Spiced

Alaskan King Crab Tortelloni 42
Kamuela Tomato, Sea Urchin Sauce

Goat Cheese Raviolini 33
Seasonal Mushroom, Veal Jus
Rosemary, Parmigiano-Reggiano

MAIN COURSE

ACCOMPANIMENTS

9

Truffle Parmesan Fries

**Mashed Potato Gratin
with Goat Cheese**

Sautéed Seasonal Mushrooms

Sautéed Broccolini

Onaga Cartoccio 49
Tomato Guazzetto, Scallops, Shrimp
Clams, Mussels, Crouton

Hapu'upu'u 38
Hawaiian Seabass, Asparagus Flan
Lemon-Caper Sauce

Branzino alla Mediterraneo 44
Sautéed Artichoke, Pearl Onion
Veal Jus

Grilled Octopus Gallega Style 42
Red Bell Pepper, Onion, Roast Potato
Cauliflower Purée, Smoked Paprika

Gamberoni Cappesante 44
Grilled Scallops & Shrimp, Fennel Confit
Roasted Tomato, Cambray Onion, Grilled Garlic Baguette

New York Strip 58
14 oz. New York Striploin, Potato Parmentier
White Pearl Onion, Maitake Mushroom

Chicken Ripieno agli Spinaci 38
Fine Herb Chicken Breast Stuffed with Spinach
Carrots, Cambray Onions, King Oyster Mushroom
Roasted Potato, Rosemary Sauce

Prime Tenderloin Filet 59
8 oz. Grilled Filet, Portobello Confit
Hudson Valley Foie Gras, Barolo Reduction

Veal Chop 64
14 oz. Grilled Veal Chop, Veal Reduction
Sautéed Broccolini & Baby Carrots

Walnut Crusted Australian Lamb Loin 54
Carrot Purée, Haricot Vert Sauce, Red Beet Reduction
Mint Lamb Jus

Applicable excise tax and gratuity are not included in the above prices. Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.