

Appetizer

Bronzed Diver Scallop

Seared Frisee, Lilikoi Buerre Blanc, Sweet Potato Chrisp

Togarashi Crusted Seared Ahi

Wakame, Sesame Ginger Vinaigrette, Island Orange Reduction

Red Salt Poke

A Unique Approach to the Classic

Kalua Pork “Luau”

Taro Gnocchi Pineapple Demi

Salad & Soup

Kalaheo Baby Greens

Big Island Hearts of Palm, Macadamia Nuts, Hamakua Tomatoes, Avocado
Vinaigrette

Chicken Sate Thai Salad

Globe Mango, Coconut, Red Curry Vinaigrette

Spring Pea Soup

Juniper Smoked Ahi

Entrée

Big Island Vanilla Seared Mahi

Forbidden Black Rice, Avocado Ginger Salsa, Mango Vinaigrette

Red Salt 7 Spiced Seared Ahi

Serrano Ham, Edamame, Cilantro Risotto, Brown Butter Sauce, Coconut Cloud

Grilled Ono

Maui Onion and King Crab Home Fries, Haricot Vert, Olive Chardonnay Buerre Blanc

Organic Chicken Breast

Morel Mushrooms, Yukon Gold Puree, Foie Pan Sauce

Marinated Grilled Tofu

Seared Farmers Market Vegetables, Green Curry, Coconut Crème Fraiche

Prime New York Steak

Red Salt Fries, Truffle Butter, Sauce Madagascar, Ginger-Shoyu

Seared Rack of Lamb

Mango Chutney, Cauliflower Couscous, Papaya Gelee