

ORCHIDS

GOOD EVENING

APPETIZERS

Local Fresh Onaga 22

Ho Farms Tomato, Lemon-Chive Dressing

Hawaiian Yellow Fin Ahi Tartare 28

Avocado, Cucumber, Soy Sauce, Crème Fraîche

Harris Ranch Prime Beef Filet 26

Thinly Sliced, Arugula Salad, Parmesan, Mushroom, Truffle Aioli

Fresh Burrata 20

Burrata Cheese Cream, Arugula, Croutons, Ho Farm Tomatoes

Hudson Valley Foie Gras 28

Barbaresco Sauce, Red Hawaiian Sea Salt, Raspberry Red Onion Chutney, Briosche, Pistachio

Scallops 27

Fresh Scallop Gratin, Basil Paneur, Anise, Parmesan Cheese

Fritto Misto 24

Fried Calamari, Kahuku Prawns, Carrots, Zucchini, Tartar Sauce

SALADS

Lobster 29

Kona Maine Lobster, Crunchy Celery, English Peas, Asparagus, Carrots, Baby Lettuce

Organic Quinoa 16

Asparagus Tips, Frisée, Gravlax, Ho Farms Tomato, Mango-Olive Oil Dressing

Fresh Kahuku Prawns 26

Romaine Lettuce, Kamuela Tomato, Fennel Confit, Orange Supreme, Chef's Vinaigrette

Big Island Goat Cheese 18

Baby Lettuce, Caramelized Walnuts, Granny Smith Apple, Hazelnut Dressing

House Salad 16

Mixed Greens, Tomato, Cucumber, Watermelon Raddish, Balsamic Vinaigrette

SOUPS

Vine Ripened Kamuela Tomato 16

Thyme Crème Fraîche, Pesto, Crouton

Kona Maine Lobster Bisque 18

Lemongrass

SIDES 9

Truffle Parmesan Fries

Mashed Potato Gratin with Goat Cheese

Fennel Confit

Sautéed Seasonal Mushrooms

Grilled Asparagus

ENTREES

Raviolini 32

Goat Cheese Raviolini, Seasonal Mushroom, Rosemary, Parmesan Cheese

Scallops "Cappesante" 36

Grilled U 10 Scallops, Fennel Confit, Roasted Tomato, Garlic Mashed Potato

Red Argentina Imperial Prawns 36

Zuchinni Sauté, Prawn Champagne Sauce

Lasagnette 32

Fresh Chef Pasta, Kahuku Prawns, Scallops, Avocado, Lightly Spiced

Tagliatelle 42

Maine Lobster, Fresh Tomato, Hint of Curry

Crab Meat Ravioli 34

Homemade Crab Ravioli, Mussels, Saffron, Chive Sauce

Tagliolini 32

Manila Clams, Zucchini, Thyme Flour, Ho Farms Tomato, White Wine Sauce

Risotto 34

Porcini Mushroom, Hudson Valley Foie Gras, White Truffle Oil

Seafood Carta Fata 48

Onaga, Clams, Mussels, Scallops, Shrimp, Crouton, Fresh Tomato Sauce

Hapu'upu'u 34

Hawaiian Seabass, Asparagus Flan, Lemon-Caper Sauce

Baked Scottish Salmon 34

Celery Root Crusted, Baby Bok Choy, Soy Reduction

Grilled Chicken 36

Fine Herb Chicken Breast, Carrots, Scallion, Shiitake Mushroom, Rosemary Sauce

Durham Ranch New York Strip Tagliata 56

14 oz. New York Striploin, Seasonal Mushroom Sauté

Harris Ranch Prime Beef Filet 58

8 oz. Prime Filet, Hudson Valley Foie Gras, Portobello Confit, Barolo Sauce

Veal Chop 58

16 oz. Sous Vide Veal Chop, Grilled Asparagus, Shiitake Sauté

Australian Rack of Lamb 48

Walnut Crusted, Carrot Purée, Haricot Vert Sauté, 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.