

# ORCHIDS

GOOD EVENING

## APPETIZERS

### Local Fresh Onaga 22

Ho Farms Tomato, Lemon-Chive Dressing

### Local Yellow Fin Ahi Tartare 28

Avocado, Cucumber, Soy Sauce, Crème Fraîche

### Fresh Burrata alla Panna 20

Burrata, San Daniele Prosciutto, Arugula, Kamuela Tomato, Balsamic Reduction

## SOUPS

### Vine Ripened Kamuela Tomato 16

Thyme Crème Fraîche, Pesto, Crouton

### Crema all'Aragosta 26

Kona Maine Lobster Bisque, Lemongrass

## SALADS

### Lobster 29

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

### Fresh Kahuku Prawns 26

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

### Goat Cheese 18

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

## SAN VALENTINO MENU 140

Wine Pairing 50

*Laluca Prosecco, Treviso, Italy*

### Battuta Manzo e Zola con Centrifugato di Sedano e Mela Verde

Piemonte Style Beef Tenderloin Tartare, Gorgonzola, Shaved Parmesan, Lemon Zest, Celery and Green Apple Coulis  
*Rosè, Clos Canarelli, Corsica, France*

### Risotto all'Astice con Pancetta Cognac

Kona Lobster Risotto, Pancetta, Cognac  
*"Jeune" Blanc, Château Musar, Bekaa Valley, Lebanon*

### Branzino Escarola, Battuta di Pomodorini e Pinoli

Crouch Seabass, Ho Farms Tomato, Pine Nuts, Escarole Sauce  
*Albariño, Fefiñanes, Rias Baixas, Spain*

### Medaglioni di Vitello Asparagi Tartufo e Uovo Fritto

Veal Tenderloin, Marinated Egg, Truffle, Asparagus Sauce  
*Salice Salentino "Riserva," Leone de Castris, Puglia, Italy*

### Mousse di Cioccolato al Bahibe, Sorbetto di Fragola Kaffir e Noce di Macadamia Croccante

Bahibe Chocolate Mousse, Strawberry Kaffir Sorbet, Macadamia Nut Croquant  
*Marchesi, Antinori, Vin Santo Del Chianti Classico, Tuscany, Italy*

**Cioccolato**

## ENTREES

### PASTA

#### Homemade Lasagnette 32

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

#### Linguine all'Astice 42

Maine Lobster, Fresh Tomato, Hint of Curry

#### Risotto Montecatini 34

Porcini Mushroom, Hudson Valley Foie Gras, White Truffle Oil

### SEA

#### Seafood Carta Fata 48

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

#### Hapu'upu'u 34

Hawaiian Seabass, Asparagus Flan, Lemon-Caper Sauce

#### Scallop "Cappesante" 36

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

### LAND

#### Harris Ranch Prime Filet 58

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

#### Durham Ranch New York Strip Tagliata 56

14 oz. New York Striploin, Seasonal Sautéed Mushroom

#### Australian Rack of Lamb 48

Walnut Crusted, Carrot Purée, Sautéed Haricot Vert, 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.