

QUIORA

\$210 PER GUEST | INCLUSIVE OF TAX, GRATUITY & TRANSPORTATION

FIRST · CHOICE OF

Pickled Strawberry & Roasted Beet Insalata

ho farms tomato and cucumber. macadamia nut puree. pistachio. aged balsamic.

“Caprese”

fried mozzarella. tomato jam. basil. kahumana arugula.

SECOND · CHOICE OF

Mountain View Farms Pork Rigatoni

spicy tomoato sause. fennel. cherry tomato. castelvetro olives. ricotta salata.

Tagliatelle di Verdure

asparagus. corn. cherry tomato. leek cream sauce. parmesan.

Big Island Oxtail Bucatini

small kine farms mushrooms. red wine balsamic. pistachio. pecorino cheese.

THIRD · CHOICE OF

Roasted Mushroom Medley

salsa giallo. tomato confit. mustard greens.

Pesce ala Griglia

catch of the day. yellow squash. kalaeloa beans. corn. chili crisp. citrus butter sauce.

Ludovico Farms Chicken

half chicken. cheesy farro. stewed pepperonata. grilled asparagus.

Brasato al Vino Rosso

braised short rib. polenta. red cabbage. baby carrot. zucchini. macadamia nut picada.

Australian Costolette di Agnello | +\$25 Supplement

lamb chops. crispy eggplant. braised kale. brussels sprouts. caponata chutney.

Mishima American Wagyu Bistecca | +\$20 Supplement

12 oz. ribeye. grilled broccolini. house steak sauce. bagna cauda.

FOURTH · CHOICE OF

Tiramisu

stracciatella cream. espresso lady fingers. kahlua coffee liqueur. orange zest.

Seasonal Gelato | Sorbet

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. please notify your server of any food allergies.