Napo`o Ka Lā (Sunset) Menu

offered from 5:30PM to 6:00PM nightly

STARTER

choice of

Kula Tomato & Maui Surfing Goat Cheese Salad
Local Kula tomatoes, Maui Surfing Goat Cheese, avocado mousse,
Sumida Farm watercress, preserved lemon, Hawaiian sea salt

Pork & ´Ahi*
Crispy pork belly, shichimi-seared ‘ahi, Maui onion jam,
Yamasa caramel, Sriracha honey

Hot Stone Natural Prime Beef*
Pohaku-seared natural prime beef, calamansi ponzu, scallion chimichurri

MAIN

choice of

Grilled ´Ahi*
Grilled yellowfin tuna, preserved garlic gastrique, sweet soy, pork cracklings,
braised kale, house fried rice

Ali`i Mushroom Risotto
Roasted Big Island mushrooms, Ahuhea Farms asparagus, ginger scallion risotto

Top Sirloin*
Top sirloin of beef, red chimichurri, local green beans, roasted fingerling potatoes

DESSERT

choice of

Baked Maui
House-made pound cake, meringue, Lappert’s Hawai`i coconut ice cream,
Kula strawberries

Chocolate Calamansi
Milk chocolate whipped ganache, calamansi cremeux, vanilla ice cream

45 per guest
Tax and gratuity not included

Napo`o Ka Lā (Sunset) Wines

45 per bottle

Matanzas Creek, Sauvignon Blanc, 2016 Alexander Valley
Kim Crawford Pinot Gris, Marlborough, New Zealand
Conundrum, Red Blend, California, 2015

*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.