



Spring 2026 Menu

Lau' ai – First Course

Waimea Strawberry Spring Salad

Local spring greens, Rincon Farms strawberries, Big Island feta, candied macadamia nuts, finished with our house-made Waimea strawberry vinaigrette

Mea 'Ai Nui – Main Course

Sea Salt–Brined Roasted Airline Chicken

Served with red mashed potatoes, a Hamakua mushroom and roasted garlic Marsala demi-glace, sautéed spinach and mushrooms, and a warm coconut dinner roll with butter

Mea 'Ono– Dessert

Big Island Chocolate Torte

Rich dark chocolate torte, finished with a bright raspberry coulis