

February 14, 2023, 5:30pm - 9:30pm 4 course menu | \$90 per person RESERVATIONS:

Call: 808-388-8366, Email: diningwaikiki@hyatt.com or reserve on OpenTable

MENU

first

GARDEN TERRARIUM

Waipoli mix greens | Ho farm's cherry tomatoes | avocado pickled onions | Metrogrow micro greens | sesame vinaigrette

second

CRISPY OYSTER

panko crusted goose point oyster | spicy aioli | kabayaki | calamansi

- or -

FOIE GRAS TOAST

brioche | port wine essence

third

STEAK AND KONA LOBSTER

local grass-fed beef tenderloin (4oz.) | demi glace | lobster tail herb butter | asparagus | Yukon potato purée

- or -

PIER 38 FRESH CATCH DUO

grilled shutome | calamansi beurre blanc | garlic Kaua'i shrimp chili oil | gailan | Yukon potato purée

- or -

PORCHETTA

crispy pork belly | annatto risotto | asparagus | sauce finadenne

fourth

WAIALUA CHOCOLATE DOME

