

# HUMBLE MARKET KITCHIN

BY ROY YAMAGUCHI

## *Valentine Menu 2018*

### 1st COURSE

#### **KONA KAMPACHI & SALMON CRUDO**

*Finger lime | Slice Serrano Chili | Spicy Dashi Soy*

#### **OCTOPUS ALA PLANCHA**

*House Made Chorizo | Maui Olive Oil*

### 2<sup>ND</sup> COURSE

#### **COMPRESSED KULA STRAWBERRY SALAD**

*Kettle Macadamia Nuts | Local Honey & Basil Vinaigrette*

#### **BIG ISLAND HEARTS OF PALM**

*Shaved Local Carrots | Sunrise Papaya | Minted Avocado Dressing*

### ENTRÉE COURSE

#### **SEARED ONAGA 85**

*Roasted Honshimeji Mushroom | Ho Farm Tomato Broth*

#### **VANILLA OLIVE OIL POACHED MAHI MAHI 75**

*Kabocha squash puree | Roasted Romanesco | Saffron Sauce*

#### **HERB SEARED SASHIMI GRADE AHI 80**

*Preserved Lemon Gremolata | White Bean Cassoulet | Hearts of Palm "Marrow"*

#### **MISOYAKI BUTTERFISH 75**

*Forbidden Black Thai Rice | Baby Bok-Choy | Wasabi Butter Sauce*

#### **SEARED HOKKAIDO SCALLOPS 80**

*Kabocha Squash Puree | Simply Fresh Local Produce*

#### **HMK SEAFOOD TRIO 95**

*King Crab Legs | Kauai Shrimp | Half Tristan Lobster Tail | Spaghetti Squash*

#### **SLOW BRAISED SHORT RIBS 70**

*Au gratin Potatoes | Local Vegetables | Red Wine Demi*

#### **DRY AGE PRIME NEW YORK 90**

*Bone Marrow Black Garlic Butter | Cipollini Onion | Grilled Local Root Vegetables*

#### **HUDSON VALLEY DUCK 2 WAYS 75**

*Seared Duck Breast | Confit Duck Leg | Kula Persimmon Compote*

#### **C.A.B PRIME COWBOY STEAK FOR TWO MP**

*Bone Marrow Compound Butter | Grilled Asparagus*

### DESSERT

#### **KONA COFFEE TIRAMISU**

*Chocolate Covered Strawberry*