



CHEF MINDED

Farms

HĀNA • MAUI

Pescatarian

First Course

Local Ahi Tartar

Big Island Bigeye Tuna, Shallot, Garlic Crostini

Second Course

Yuzu Kanpachi Roll

CMF Yuzu Aioli, Fingerlime, Jalapeno, Ponzu

Ali'i Mushroom Bao Bun

Hamauka Farms Mushroom, House Bao Bun

Mains

Seared Ahi Salad

Kula Greens, CMF Avocado, Wasabi Vinaigrette

Pan Roasted Kona Kanpachi

Sweet Potao, CMF Coconut Luau, Ali'i Mushroo,

Dessert

CMF Meyer Lemon Cheese Cake

Oreo Cookie Crust
