

Kamuela Provision Company is proud to offer dishes in which a majority of the ingredients come from the farms, fisheries, and ranches of the Hawaiian Islands and waters. Our Chefs make every effort to support local, sustainable and organic products whenever possible. Please enjoy.

## Starters

<b>KPC Limu Poke</b> * <sup>G</sup>	<b>17</b>	<b>Pan Seared Jumbo Lump Crab Cake</b>	<b>20</b>
<i>big eye ahi tuna, inamona, ogo, Kula onions, tsukudani paint, avocado puree, bubu arare, taro lavosh</i>		<i>herb salad, calamansi vinaigrette, spicy remoulade</i>	
<b>Crispy Mac Nut Battered Calamari</b>	<b>19</b>	<b>Pork Belly Bao Bun</b>	<b>17</b>
<i>Thai vegetable slaw, Sriracha aioli, fried basil</i>		<i>Kona Longboard braised pork belly, crispy bao bun, pickled red onions, guava hoisin, green onion, salted cucumber</i>	
<b>Lemongrass Poached Jumbo Shrimp</b> <sup>G</sup>	<b>18</b>	<b>Kona Kampachi Crudo</b> <sup>G</sup>	<b>18</b>
<i>U-8 shrimp, frisee, house tomato wasabi sauce, dehydrated black olives, micro variety</i>		<i>smoked white ponzu, ogo, Kula onion, jalapeno, avocado puree, micro shiso</i>	
<b>Pacific Oysters</b> *	<b>23</b>		
<i>yuzu kosho vinaigrette, tobiko, shiso oil, green onion</i>			

## Soup and Salads

<b>Keahole Lobster Chowder</b>	<b>16</b>	<b>Hirabara Farm Organic Caesar</b> <sup>G</sup>	<b>18</b>
<i>house smoked bacon, Waimea sweet corn, fresh thyme, golden potatoes, garlic crostini</i>		<i>baby romaine, hearts of palm, avocado, Hamakua medley tomatoes, garlic patis aioli, crispy taro sticks</i>	
<b>Hamakua Tomato Salad</b> <sup>G</sup>	<b>16</b>	<b>Hirabara Farm Organic Local Greens</b> <sup>G</sup>	<b>17</b>
<i>Kula onion, Castello Blue Cheese basil soil, roasted shallot vinaigrette, micro opal basil</i>		<i>baby field greens, Kamuela cucumber, radish, shaved carrot, Hamakua medley tomatoes, hearts of palm, calamansi vinaigrette</i>	

## Sides

<b>Mac and Cheese</b>	<b>10</b>	<b>Maui Onion Rings</b>	<b>10</b>
<i>Oaxaca cheese fondue, yuzu gratin</i>		<i>sriracha aioli</i>	
<b>Hamakua Mushrooms</b> <sup>G</sup>	<b>10</b>	<b>Smoked Truffle Pommies Puree</b>	<b>10</b>
<i>ali'i oyster, maitake, chives</i>			
<b>Asparagus</b> <sup>G</sup>	<b>8</b>	<b>Charred Baby Bok Choy</b> <sup>G</sup>	<b>8</b>

**A split plate charge of \$15 will be applied to all shared entrees at KPC.**

Hawaii State Tax will be applied. 18% gratuity will be added for parties of 6 or more.

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. \*Item may be "raw or undercooked."

"G" are Gluten Free or can be made Gluten Free. Normal kitchen operations involve shared cooking and preparation areas, so we recommend that guests with food allergies or special dietary needs please consult with your server.

kpc 02.23.18

# Specialty

## Mauka Makai \*G 65

6oz New York strip steak, grilled lobster tail, smoked truffle pommes puree, asparagus, Maui onion demi

# Sea

### Ginger Infused Steamed Monchong <sup>G</sup> 50

cilantro, carrot, green onion, kabayaki, sizzling peanut oil, sushi rice cake

### Deconstructed Mahi Lau Lau <sup>G</sup> 45

grilled mahi, Molokai sweet potato gnocchi, taro leaf puree, bok choy, lomi tomato

### Pacific Seafood Bouillabaisse 52

grilled Kona kampachi, mussels, clams, Kauai prawns, saffron fennel broth, herb crostini, lemon essence

### Two Pound Keahole Lobster <sup>G</sup> 83

grilled or steamed, asparagus, charred lemon, drawn butter

### Kauai Prawn Pasta 49

squid ink pasta, ali'i oyster mushroom, San Marzano garlic sauce, asparagus

# Land

### Paniolo "Cowboy" Rib Eye \*G 68

Kona coffee rubbed USDA Prime 14 oz. bone-in rib eye, ali'i oyster mushrooms, crispy Maui onion rings, asparagus

### New York Strip Steak \*G 57

USDA Prime 10 oz., purple sweet potato mash, braised baby carrots, pea shoots, horseradish-balsamic demi

### Center Cut Beef Tenderloin \*G 58

smoked truffle pommes puree, ali'i oyster mushroom, asparagus, foie gras, Maui onion demi

### Steak Add ons:

Keahole Half Lobster Tail	23
Kauai Prawns (3)	10
Hamakua Mushrooms	6
Foie Gras	10
Fresh Shaved Black Truffle	25

### Beef Short Ribs <sup>G</sup> 44

roasted Waimea corn salsa, asparagus, yuzu tofu puree, micro celery, roasted pineapple chipotle BBQ

### Lamb Chops \*G 46

roasted Kula onion puree, lomi Hamakua tomato relish, mint marmalade, roasted garlic jus, chive

### French Cut Organic Chicken Breast \*G 40

roasted kabocha pumpkin, charred romanesco, maitake mushroom, bone jus, red vein sorrel

### Portobello Mushroom and Porcini Ravioli 38

baby spinach, Kula onions, ulu cream, ali'i oyster mushrooms, basil oil, roasted Hamakua tomatoes

# Desserts

### Waialua Estate Chocolate Crunch Torte 14

rosemary macadamia nut brittle, raspberry peppercorn coulis

### Lilikoi Cheesecake 12

toasted marshmallow meringue, graham cracker crust

### Coconut Creme Brulee 14

tropical fruit, toasted coconut

### Hawaiian Vanilla Bean Roasted Pineapple 13

banana puree, Maui rum, mascarpone mousse, fortune cookie tuile

### Kona Coffee Mudslide 14

Kona coffee ice cream, macadamia nut brittle, Oreo cookie crust, whipped cream, chocolate drizzle

### Waimea Sweet Corn Mousse 13

corn husk meringue, husk powder, spiced corn brittle