

SEASONAL 3 COURSE

LOCAL TOMATO MENU

\$60 - ADD WINE PAIRING - \$30

COURSE 1

Riesling, Dr Thanisch, Germany \$11

KEKELA FARMS BABY ROMAINE | \$18

Nakano farms roasted tomato dressing, Hudge's
cherry tomatoes, truffle croutons

COURSE 2

Pinot Gris, Chehalem, Or 2022 \$12

BLUE BEAUTY TOMATO FLAT BREAD | \$22

Blue beauty tomato fondue, dried tomato, fresh
Hudge farms cherry tomatoes,
roasted Pauillo garlic, chevre

COURSE 3

Chardonnay, Rombauer, Napa 2021 \$20

GRILLED LOCAL CATCH | \$38

Cherry tomato salad with chunks of avocado, cilantro,
Korean chilis and Blue beauty tomato dressing,
Waimea green bean salad

OR

Famille Perrin Cotes Du Rhone, FR \$14

PORK TINONO | \$39

Cherry tomatoes with Filipino dressing, spicy vinegar
pork marinade