

MERRIMAN'S

A 4% Surcharge on food goes entirely to our hardworking culinarians.



Mele Kalikimaka!

STARTER

- CHOICE OF -

PETER'S ORIGINAL CAESAR

Hirabara Romaine, Parmesan, Green Tomato Crouton

HIRABARA BEET & FENNEL SALAD

Mixed Greens, Goat Cheese, Orange Ginger Vinaigrette

HAPA POKE*

Ahi, Ono, Avocado, Ginger Sesame Shoyu, Inamona, Sweet Onion, Jalapeño, Sweet Potato Chips

SMOKED TARO & CHICKPEA HUMMUS

Sweet Potato Chips, Vegetable Crudit 

TAKO & COUNTRY BREAD

Octopus "a la Escargot", Cognac Parsley Garlic Butter

ENHANCEMENTS

CAVIAR & CRISPY TOTS

Chive Cr me Fra che

(\$35 SUPPLEMENT)

FOIE TORCHON

Buttered Crouton, Pineapple Jam

(\$35 SUPPLEMENT)

RAW BAR*

1/2 Chilled Lobster, 2 Oysters, 2 Poached Shrimp, Poke

(\$65 SUPPLEMENT)

ENTR E

- CHOICE OF -

CRISPY PORK SHANK

Poblano Mashed Potato, Pineapple Salsa, Mustard Pork Jus

CRISPY CHICKPEA & TARO FRITTERS (V)

Coconut Creamed Luau, Marinated Ho Farm Tomato

HERB ROASTED NAPA VALLEY LAMB CHOPS

Poblano Mashed Potato, Pukalani Broccoli, Pineapple Port Wine Reduction

ROASTED PRIME TENDERLOIN*

Garlic Whipped Potatoes, Pukalani Green Beans, Sauce Chasseur

MACADAMIA NUT CRUSTED MAHI*

Scallion Jasmine Rice, Mountain View Farms Bok Choy,
Waimanalo Mushroom Butter Sauce, Marinated Ho Farm Tomatoes

SEAFOOD JUK*

Ginger Marinated Kona Kampachi, 3 Manila Clams, Waimanalo Mushroom,
Charred Cabbage, Chilli Crisp, Cilantro

DESSERT

- CHOICE OF -

PINEAPPLE MAC NUT BREAD PUDDING

House Made Vanilla Ice Cream

LILIKOI MOUSSE

Whipped Cream, House Made Cookies

FLOURLESS CHOCOLATE CAKE

Candied Macadamia Nuts, Whipped Cream

\$135 PER PERSON | \$45 - 12 YEARS & YOUNGER | TAX & GRATUITY NOT INCLUDED

Certified Organic products used whenever possible - (V) Vegetarian

* Consuming raw or under cooked foods may increase your risk of food borne illness.