

BROWN'S

Beach House

Francis H. I'i Brown was a gifted statesman and leading Hawaiian figure in the 20th century. An internationally known Hawaiian athlete in the 1920's and often referred to as the "last Ali'i," Francis I'i Brown was the grandson of John Papa I'i, son of a Hawaiian chief in Kona. At age ten, John joined the royal court and became a trusted friend of the future King Kamehameha II. *Kalahuihua 'a*, now known as Mauna Lani, was a special retreat for Francis—a special place where he could "be Hawaiian." He loved to tend to the natural fishponds, raise animals, fish and entertain—living a value referred to as *ho'okepa* (hospitality). The Fairmont Orchid is a place where people can enjoy true Hawaiian hospitality and the unspoiled beauty of the island.

First Course

KEKELA FARMS SALAD

Baby Lettuce, Big Island Goat Dairy Cheese, Macadamia Nuts
Orchid Kiawe Honey Vinaigrette, Shaved Farm Vegetables

~or~

COCONUT RED CURRY LOBSTER BISQUE

Kona Lobster, Grilled Heart of Palm, Lime
Shishito Peppers, Cilantro

Second Course

PORK BELLY

Fairmont Honey Soy Glaze, Ewa Sweet Corn
Swiss Chard, Togarashi

~or~

SEARED JUMBO SCALLOP*

Charred Scallions, Asparagus, Hamakua Mushrooms
Nori Vinaigrette

Third Course

KONA KANPACHI

Coconut Rice Porridge, Chinese Cabbage
Dungeness Crab, Grapefruit, Heart of Palm

~or~

BEEF FILET MIGNON*

Tempura Maui Onion, Cheddar Ulu Mash
Grilled Broccolini, Wasabi Crème Fraiche

~or~

FIVE SPICE DUCK BREAST*

Molokai Sweet Potato Hash, Duck Confit
Rainbow Chard, Pineapple Kuleana Rum Sauce

~or~

TRUFFLE "FARROTTO"

Risotto-Style Ancient Grain, HAMakua Mushrooms
Pickled Shiitake

Fourth Course

CHEF'S DESSERT OF THE EVENING
