

# tropica

restaurant & bar

**3 course tasting menus  
5-6pm and 8:30-9:30pm**

**1<sup>st</sup>**

tropica's famous lobster chowder  
tabasco butter, chives, smoked bacon

*Sonoma Cutrer Chardonnay, 2007, Russian River Ranches  
Sonoma Coast, California*

**or**

chilled cauliflower potage  
saffron poached prawns, parsley, white peppercorn

*Charles Smith, "Eve" Chardonnay, 2007  
Columbia Valley, Washington*

**or**

haiku baby green salad  
hamakua grape tomato, shaved fennel, jicama, carrot  
strawberry, ali'i kula lavender vinaigrette

*Mac Murray Ranch Pinot Gris, 2007, Sonoma Coast, California*

**or**

pohaku seared beef

prime flatiron steak served on a hot cooking stone, ponzu  
kula onion confit

*Charles Smith, "The Velvet Devil" Merlot, 2007  
Columbia Valley, Washington*

**2<sup>nd</sup>**

ahi, charbroiled to medium rare  
roasted tomato cous cous, sea beans, mizuna,  
ali'i mushrooms, opal basil reduction

*Cartlidge & Browne, Pinot Noir, 2008, California*

**or**

herb roasted australian lamb loin  
polenta, radicchio, green beans, roasted tomato  
zinfandel reduction

*McManis, Cabernet Sauvignon, 2008, California*

**or**

oriental mushroom linguini  
grilled tiger shrimp, hamakua hon shimeji mushrooms,  
anuhea farms asparagus, mushroom sake broth

*Lioco, Chardonnay, 2007, Sonoma Coast, California*

**3<sup>rd</sup>**

green tea crème brulee  
grilled pineapple, berries, vanilla anglaise

**or**

pineapple fritters  
fresh pineapple-apple banana donuts, raspberry, coconut

**or**

ice cream, gelato and sorbet  
macadamia nut, vanilla, chocolate, coffee, coconut  
mango or raspberry

à la carte menu only ~ \$33 per person

à la carte menu with wine pairing (2x 3 oz pour)  
\$43 per person

This menu is not combinable with any other  
dining programs or discounts

all sales subject to 4.166% hawaii state tax