

GREENS

Strawberry and Spinach

10

Kula strawberries. Spinach.
Candied mac nuts.
Balsamic honey vinaigrette

Kailani

9

Phil's greens. Hearts of palm.
Local vegetables. Papaya.
Cabernet dijon vinaigrette

Nanea Caesar

10

Baby romaine. Garlicky caesar dressing.
White anchovy. Herbed tomato crostini

SOUPS

Nanea Seafood Chowder

8

Classic flavors with fresh fish

Miso Soup

7

Wakame. Green onion.
Shiitake mushroom. Extra firm tofu

STARTERS

Ahi Wraps

14

Spicy ahi poke. Ahi tataki. Tobiko.
Truffle ponzu. Amasu shoga

Honshimegi Risotto

12

Hamakua farms funghi. Arborio rice.
Madeira jus. Arugula. White truffle oil

Crab and Scallops

16

Crisp crab cake. Seared scallop. Edamame
guacamole. Sweet chili butter. Basil oil

Seafood Bruschetta

16

Shrimp. Clams. Fresh fish. Scallops.
Garlic tomato broth

nanea restaurant and bar

Tomato Basil Bruschetta

11

Grilled foccacia. Balsamic reduction. Basil
oil. Kunana goat cheese. Kailani greens

Seafood Gyoza

14

Shrimp. Scallop pillows. Rainbow chard.
Kabayaki butter. Tobiko

nanea: 1.nvs. of absorbing interest, interesting; fascinating, enjoyable; repose, leisure, tranquility; relaxed, at ease, at leisure, amused, engaged with, busy with; to have a good time. (wehewehe.org, hawaiian to english dictionary)

Some of the local farmers and vendors we proudly support..... buy local..... eat local

Kunana Farms

Kailani Farms

SOS Farms

Cultivate

Layaoen Farms

Hamakua Mushrooms

Lappert's Ice Cream

Kauai Coffee

Garden Island Chocolate

Anahola Granola

please inquire with us about vegan and gluten free menus!
banquets? catering? private parties? we have some great locations and packages!

menu items and prices are subject to change without notice

8.10.2011

ENTREES

Ribeye Steak

34

Sour cream bacon mashed potatoes. Asparagus. Madeira jus. Crispy onions
suggested wine pairing— **14 hands** cabernet sauvignon

Huli Huli Chicken

25

Marinated breast. Garlic fried rice. Kaua'i vegetables. Gingered tomato. Huli huli sauce
suggested wine pairing— **Morgan** sauvignon blanc

Beef Short Ribs

32

Beef short ribs. Yukon mashed potatoes. Ginger hoisin jus. Asparagus. Garlic butter
suggested wine pairing— **Lot 205** zinfandel

Pasta au Greque

20

Fettuccine. Kalamata. Capers. Artichokes. Roasted peppers. Tomato garlic broth. Feta
Add Chicken 8. Grilled Shrimp 10. Fresh catch 10
suggested wine pairing— **Arrowood** chardonnay

Crispy Tofu

20

Miso marinated tofu. Steamed rice. Arugula salad. Wasabi aioli. Soy reduction
suggested wine pairing— **Bollini** pinot grigio

Beef Tenderloin

38

Kauai Coffee rubbed beef. Yukon mash. Julienne vegetables. Gremolata demi glace
suggested wine pairing— **Obsidian Ridge** cabernet sauvignon

Nanea's Five Course Tasting Journey 50 with wines 65

Enjoy the Journey nightly 530pm to 9pm

The Beginning

Prosciutto Wrapped Prawns

Tomato confit. Macadamia nut pesto

paired wine— **Torresella** prosecco. Italy

Fresh Island Garden

Strawberry Fields

Kula farm strawberries. Blueberries. Feta cheese. Spinach.

Macadamia nuts. Balsamic vinaigrette

paired wine— **Protocolo** rose. Spain 2009

A Little Fish

The Catch

Grilled fresh island fish. Purple mash potato.

Tahitian vanilla basil sauce. Grilled Pineapple salsa

paired wine— **Morgan** sauvignon blanc. California 2009

A Little Steak

Beef Medallion

Kauai Coffee rubbed beef medallion. Gremolata jus. Julienne vegetables

paired wine— **Grayson** Cabernet Sauvignon. California 2009

One Last Temptation

Coconut Cheesecake

Guava coulis. Whipped cream. Toasted coconut

paired wine— **J Pear Liqueur** Russian river

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

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