

QUIORA

HOLIDAY CHEF'S TASTING

12.05.22 - 12.23.22 | 12.26.22 - 12.30.22 · SEATINGS 5:30 PM - 9 PM

105 · per guest | 50 · beverage pairing

FIRST

Pier 38 Ahi Crudo

salsa verde. heart of palm puree. lemon aioli.
mari's garden greens.

SECOND

Braised Oxtail Tagliatelle

small kine farm crimini mushrooms. sensei farms tomatoes.
chianti. balsamic vinegar.

THIRD

Seafood Cioppino

atlantic lobster. kaua'i shrimp. maine scallop. manila clams.
spicy tomato stew. grilled crostini.

ADDITIONAL COURSE

Winter Truffle Gnocchi | +25 Supplement

mushroom coulis. parmigiano reggiano.

FOURTH

Olive Oil Ricotta Cake

lemon basil. thyme chantilly.

WE THANK YOU FOR NO ADJUSTMENTS OR SUBSTITUTIONS

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