

GREENS

Kailani Caprese

Cherry tomato. Kailani arugula.
Maui onion. Fresh mozzarella.
Mac nut basil vinaigrette. Lavosh. 13



Phil's Greens

Phil's greens. Hearts of palm.
Local vegetables. Seasonal fruit.
Cabernet vinaigrette. 12

Nanea Caesar

Kailani Farms baby romaine.
Garlicky caesar dressing. White anchovy.
Herbed tomato crostini. 12

SOUPS

Tomato Basil Bisque

Herb creme fraiche.
Scallions. 8

Miso Soup

Wakame. Green onion.
Shiitake mushroom. Extra firm tofu. 8

STARTERS

Ahi Poke Stack

Fresh, local Ahi poke.
Crispy won ton.
Sweet soy reduction. Wasabi. 16

Honshimegi Risotto

Hamakua funghi. Arborio rice.
Madeira demi glace. Arugula.
White truffle oil. 14

Crab and Scallop

Crisp crab cake. Seared scallop.
Edamame guacamole. Sweet chili butter.
Macadamia nut pesto. 17

Spiced Short Rib Bao

Hoisin braised short ribs.
Bao bun. **Avocado** salsa. Chipotle.
Napa cabbage. 14



Caramelized Onion Flatbread

Caramelized **onions**. Prosciutto. Spinach.
Kunana Farms chevre. Aged balsamic. 14

Seafood Bruschetta

Shrimp. Clams. Fresh fish. Scallops.
Garlic tomato broth. 17

resturant and bar



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.

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

Kunana Farms

Kailani Farms

Wailea Agriculture

Layaoen Farms

Moloa'a Organica'a

Hamakua Mushrooms

Lappert's Ice Cream

Hana Herbs Farms

Kauai Coffee

Anahola Granola

Kauai Fresh Farms

Local Fishermen

Little Leaf Micro Greens

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

ENTREES

Entrée Tasting

Choose two entrees from our Fresh Sheet or entrées below marked with to enjoy demi portions of each. 45



Stuffed Tofu Salad

Wild rice stuffed tofu. Edamame puree.

Arugula salad. Hoisin vinaigrette. 20

*suggested wine pairing– **Bollini**. Pinot Grigio. Italy. 2011*

Huli Huli Chicken



Marinated breast. Molokai purple mash. Seasonal vegetables.

Gingered tomato. Huli huli sauce. 28

*suggested wine pairing– **DeLoach**. Pinot Noir. Monterey 2010*

Beef Short Ribs



Beef short ribs. Scallion mash. Ginger hoisin jus.

Seasonal vegetables. Garlic butter. 30

*suggested wine pairing– **Carlidge & Brown**. Zinfandel. North Coast 2009*

Seafood Fettuccine



Shrimp. Scallops. Fresh fish. Hamakua funghi. Tomatoes.

Sherry cream sauce. Macadamia nut pesto. Grilled vegetable relish. 30

*suggested wine pairing– **Nanea by Testarossa**. Chardonnay. Sonoma County 2010*

Ribeye Steak



Sour cream bacon mashed potatoes. Asparagus.

Madeira demi glace. Crispy onions. 42

*suggested wine pairing– **Fleur De Lyeth**. Red Blend. Sonoma 2010*

Beef Tenderloin



Coffee rubbed tenderloin. Yukon mash. Kaua'i vegetables. Madeira jus.

Basil macadamia nut pesto. Balsamic reduction. 45

*suggested wine pairing– **Obsidian Ridge**. Cabernet Sauvignon. Lake County 2009*

Nanea's Five Course Tasting Journey 55

Enhance with wines 20

Enjoy the Journey nightly 530pm to 9pm

Nanea Caesar

Kailani farms baby romaine. Garlicky Caesar dressing.

White anchovy. Herbed tomato crostini.

*Paired with: **Sean Minor**. Sauvignon blanc. Sonoma Coast 2012*

Honshimegi Risotto

Hamakua funghi. Arborio rice. Madeira demi glace. Arugula. White truffle oil.

*Paired with: **DeLoach**. Pinot noir. Monterey CA 2011.*

Daily Catch

Herb seared fresh catch. Seasonal vegetables. Citrus beurre blanc.

Roasted cherry tomato and caper relish.

*Paired with: **Domaine Talmard Macon**. Chardonnay. France. 2013*

Petite Beef Tenderloin

Coffee rubbed tenderloin. Yukon mash. Kaua'i vegetables. Madeira jus.

Basil macadamia nut pesto. Balsamic reduction.

*Paired with: **Obsidian ridge**. Cabernet Sauvignon. Santa Barbara 2009.*

Warm Chocolate Brownie

Ghirardelli chocolate sauce. Lappert's vanilla ice cream.

*Paired with: **Blandy's Madeira** 5 year*

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

Parties of 6 or more will have 18% gratuity added to their final check.

A split plate charge of \$5 will be applied to all split plate requests.