

WINE BAR
CATTLEYA
AT ORCHIDS

Sparkling

Franciacorta, "Bokè" Brut Rosé • Franciacorta, IT	26
Cleto Charli, Lambrusco • Emilia-Romagna, IT Società	16

Rosé

Clos Canarelli, Corse Figari • 2017 • Corsica, FR	15
Charles Jouget, Chinon • 2015 • Loire, FR	16
Tomaresca, Calafuria • 2017 • Puglia, IT	18

White

Abbazia di Novacella, Kerner, Valle Isarco • 2016 • Alto Adige, IT	15
Cantine Valenti, "Contrada Santo Spirito" Etna Bianco • 2016 • Sicilia, IT	16
Marisa Cuomo, Costa d'Amalfi Bianco • 2016 • Campania, IT	14
Ottaviano Lambruschi, Vermentino • 2016 • Liguria, IT	20
Planeta, Chardonnay • 2017 • Sicilia, IT	21

Red

Tascante, Ghiaia Nera • 2015 • Sicilia, IT	15
Quinta da Ribeirinha, Vale de Lobos • 2013 • Tejo, PT	14
Domaine du Gour de Chaule, Gigondas • 2014 • Rhône Valley, FR	24
McCay Cellars, Tempranillo • 2015 • Lodi, US	22
Chateau Musar, "Jeaune" • 2009 • Bekaa Valley, LB	20

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Hamachi Crudo 27

Sea Asparagus, Lemon-Orange Zest
Extra Virgin Olive Oil

Piemontese Style Beef Tartar 28

Shaved Parmesan, Sicilian Olive Oil
Centrifuged Celery, Apple

Charcuterie Plate 28

Cacciatorini Salami, Mortadella,
Speck Parmesan and Fontina,
Smoked Gouda Dip, Olives
Baby Carrots

Tagliere di Formaggi 24

Chef Selection of Artisanal Cheese
Rosemary Lavosh, Big Island Organic
Honey

Prosciutto di Parma 22

Cantaloupe Pearls

Stracciatella Pugliese 20

Italian Burrata "Stracciatella"
Arugula Salad

Bruschetta 18

Roasted Tuscan Bread, Kamuela
Tomato Basil, Garlic, Fresh Oregano,
Extra Virgin Olive Oil

Open Face Baguette 21

Sundried Tomato Pesto, Burrata Cream
Prosciutto di Parma

Breaded Brie 16

Mango Chutney, Thyme Emulsion
Jalapeño

Ahi Tostada 21

Sushi Grade Ahi, Tabasco-Lemon
Dressing Avocado Purée, Wonton Tostada

Vegetarian Baguette 14

Basil Pesto, Grilled Vegetables

Kona Lobster & Kahuku Shrimp

Gyoza 22

Spicy Ponzu Sauce

Truffle-Parmesan Fries 9