

THE ARTISAN LOFT BRUNCH MENU

10AM - 2PM

SIGNATURE MENU

TRUFFLE VICHYSOISE EGG OSMOSIS \$20

TRUFFLE VICHYSOISE, SOUS VIDE WAILUA FARM EGG,
SOY GLAZED PORK BRAISED BELLY "BACON", HOUSE-MADE CROSTINI'S

FRENCH AU JUS DIP PRIME RIB PANINI \$18

ROASTED IN ALAEA SALT PRIME RIB, HOUSE-MADE BAGUETTES,
MAUI ONIONS, GREEN AND RED PEPPERS, SWISS CHEESE,
SERVED WITH CREAMY HORSE RADISH, PRIME RIB ROSEMARY GARLIC AU JUS,
FRESH ARUGULA SALAD WITH RED SORREL, CHERRY TOMATOES,
MARI'S GARDEN EDIBLE FLOWERS, HOUSE-MADE HONEY MUSTARD VINAIGRETTE

BLACK ANGUS BEEF LOCO MOCO \$28

SLOW COOKED BRAISED SHORT RIB, WILD BAMBOO RICE,
TRUFFLE SOUS VIDE WAILUA FARM EGG FERMENTED SOY DEMI-GLACE,
PICKLED MUSTARD SEEDS, HOUSE-MADE PROSCIUTTO SALT

KALUA PORK POLENTA EGGS BENEDICT WITH AVOCADO AND MOLE DIP \$25

KIAWE SMOKED KALUA PULLED PORK, PARMESAN GLAZED POLENTA,
POACHED WAILUA EGGS, FRESH AVOCADO, HOUSE-MADE HOLLANDAISE SAUCE,
CINNAMON CHILI COMPOTE MOLE SAUCE, CORN TORTILLA CHIPS,
FRESH ARUGULA RED SORREL SALAD WITH HOUSE-MADE
HONEY MUSTARD VINAIGRETTE

VANILLA BEAN OATMEAL WITH SLICED FRUIT MEDLEY \$25

OATMEAL COOKED WITH VANILLA BEAN, DRIED CRANBERRIES, SEASONAL FRESH FRUITS,
ANAHOLA GRANOLA, MAPLE SYRUP, AND CHOICE OF MILK
(ALMOND MILK OR OAT MILK)

HAWAIIAN HONEY WAFFLE ALA STRAWBERRY BANANA FOSTER \$25

HOUSE-MADE WAFFLE DRESSED WITH HAWAIIAN HONEY,
FRESH STRAWBERRIES AND KIWI, AND CARAMELIZED BANANA.
GARNISHED WITH HERB CRYSTALS MACADAMIA NUTS, AND MARI'S GARDEN FLOWERS

CHIVE WAFFLE WITH GRILLED EARLY SPRING VEGETABLE SERVED WITH CREAMY HONEY MUSTARD DRESSING \$25

HOUSE-MADE CHIVE WAFFLE, CREAMY HONEY MUSTARD DRESSING AVOCADO PUREE,
ROASTED ASPARAGUS ROASTED GRAPE TOMATOES,
MARI'S GARDEN MICROGREENS HERB DEVILED WAILUA EGG AND ARUGULA SALAD

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

18% GRATUITY WILL BE APPLIED TO PARTIES OF 8 OR MORE

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SOUP

FRENCH ONION GRATIN SOUP \$9

CONSOMME WITH SWEET MAUI ONION CONFIT, MOZZARELLA BRULEE,
PARMESAN WITH HOUSE-MADE BAGUETTE



CHILLED ASPARAGUS SOUP \$9

VEGETABLE VELOUTE BECHAMEL ASPARAGUS CREAM SOUP,
SAUTEED ASPARAGUS, MARI'S GARDEN GREENS
WITH BALSAMIC CAESAR DRESSING

SIDE MENU

WHITE RICE \$5

CROSTINI \$5

TRUFFLE EGG \$4.50



CRISPY ROASTED HASSELBACK POTATO \$8

PARTIALLY CUT THROUGH THINLY SLICED ROASTED CRISPY YUKON GOLD POTATO,
SEASONED WITH PARMESAN CHEESE, ITALIAN PARSLEY, AND HOUSE-MADE PROSCIUTTO SALT.
SERVED WITH CHARRED ONION DIP AND FRESH ARUGULA RED SORREL SALAD,
HOUSE-MADE HONEY MUSTARD VINAIGRETTE

GRILLED CAESAR SALAD \$10

GRILLED FRESH ROMAINE LETTUCE, HOUSE-MADE CAESAR DRESSING
SAUTEED ASPARAGUS, MARI'S GARDEN GREENS WITH
WAILUA EGG, CRUNCHY PARMESAN CHIPS, AND CHERRY TOMATOES

DESSERT

ITALIAN TIRAMISU \$10

ESPRESSO, LADYFINGERS, ITALIAN MASCARPONE CHEESE,
MARSALA AND WHITE WINE ZABAIONE



TERRINE AU CHOCOLAT SAUCE AUX FRUITS ROUGES \$10

RICH AND SMOOTH CHOCOLATE CAKE MADE WITH
FRENCH VALRHONA CHOCOLATE, RUM,
RED FRUIT SAUCE (STRAWBERRY, RASPBERRY, BLACKBERRY, BLUEBERRY)

GLACE AU NOUGAT SAUCE MANGUE \$12

HONEY MERINGUE, WHIPPED CREAM, KIRSCH MARINATED CRANBERRIES
AND RUM RAISINS, CARAMELIZED ALMONDS, MANGO SAUCE.
SEMIFREDDO DESSERT

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ALCOHOL BEVERAGES

MIMOSA (SPARKLING WINE, PINEAPPLE JUICE) \$18

EL RAPOLAO SANGRIA \$15

EL RAPOLAO RED WINE, APPLE, AND STRAWBERRY VODKA,
ORANGE JUICE, PASSION FRUIT SYRUP, CLUB SODA

CUZEN MATCHA MARTINI \$16

TITO'S VODKA, JAPANESE MATCHA, WHITE CRÈME DE CACAO, SIMPLE SYRUP

HOUSE WINE (RED WINE / WHITE WINE / SPARKLING WINE) \$15

BEVERAGES

HOT TEA \$6

HIBISCUS BLISS, JASMINE MAMAKI, MAUI EARL GREY, ISLAND BREAKFAST,
GREEN TEA, PASSIONFRUIT ORANGE, MANGO PEACH

YAME GYOKURO PREMIUM GREEN TEA \$10

BIG ISLAND MULBERRY TEA \$8

SIGNATURE ICED TEA \$6

PLANTATION ICED TEA \$6

BLACK TEA WITH PINEAPPLE JUICE

PINEAPPLE JUICE \$6

HAWAIIAN SODA \$6

LILIKOI, MANGO, PEACH, STRAWBERRY

WAIKIKI SUNSET \$12

STRAWBERRY PUREE, LEMONADE, PINEAPPLE JUICE, CLUB SODA

HAWAIIAN VOLCANIC WATER (SPARKLING/STILL) \$7

WAIOLA COCONUT WATER \$7

COFFEE OF THE DAY (ICED/HOT) \$6

CAPPUCCINO \$7

LATTE (ICED/HOT) \$7

MATCHA LILIKOI ICED LATTE \$8

MATCHA PREMIUM SODA \$8

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