

# BROWN'S

## *Beach House*

Francis H. I'i Brown was a gifted statesman and leading Hawaiian figure in the 20th century. An internationally known Hawaiian athlete in the 1920's and often referred to as the "last Ali'i," Francis I'i Brown was the grandson of John Papa I'i, son of a Hawaiian chief in Kona. At age ten, John joined the royal court and became a trusted friend of the future King Kamehameha II. *Kalahiupua'a*, now known as Mauna Lani, was a special retreat for Francis – a special place where he could "be Hawaiian." He loved to tend to the natural fishponds, raise animals, fish and entertain – living a value referred to as *ho'okepa* (hospitality). The Fairmont Orchid is a place where people can enjoy true Hawaiian hospitality and the unspoiled beauty of the island.

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### *First Course*

#### **KEKELA FARMS ROMAINE**

Crispy Boquerones, Parmesan  
Miso Caesar Dressing

~or~

#### **COCONUT RED CURRY LOBSTER BISQUE**

Kona Lobster, Grilled Heart of Palm, Lime  
Shishito Peppers, Cilantro

### *Second Course*

#### **PORK BELLY**

Soy-Fairmont Honey Glaze, Ewa Sweet Corn  
Braised Swiss Chard, Togarashi

~or~

#### **KONA PRAWNS**

Waimea Tomatoes, Citrus, Garlic  
Cilantro, Grilled House Ciabatta

### *Third Course*

#### **KONA KAMPACHI**

Coconut Rice Porridge, Chinese Cabbage  
Dungeness Crab, Grapefruit, Heart of Palm

~or~

#### **BEEF FILET MIGNON**

Tempura Maui Onion, Cheddar Ulu Mash  
Grilled Broccolini, Wasabi Crème Fraiche

~or~

#### **FIVE SPICE DUCK BREAST**

Molokai Sweet Potato Hash, Duck Confit  
Rainbow Chard, Pineapple Kuleana Rum Sauce

~or~

#### **TRUFFLE "RISOTTO"**

Farro, Hamakua Mushrooms, Pickled Shiitake

### *Fourth Course*

#### **CHEF'S DESSERT OF THE EVENING**

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