



`Elua is the Hawaiian word for two. `Elua merges the talents of two of Hawaii's best-known chefs, Donato Loperfido and Philippe Padovani. Both were born near the Mediterranean – Chef Donato in Puglia, Chef Philippe in Marseille. Their dishes use the flavors of Hawai'i, its produce and its seafood, and they combine them with their European-trained styles of cooking.

Our menu is more than just a marriage of two different cooking styles. It also fully integrates food and wine, pairing the chefs' inspired dishes with wines by the glass selected to enhance each dish. Our offerings are seasonal, taking the best of what is available in the market. Our menu changes often to accommodate the creative nature of our chefs and the availability of products. Enjoy!

Please note: Wine prices are for a 5 oz. glass and a 2 oz. glass.

*Elua*  
RESTAURANT & WINE BAR

**CHEFS:**  
**DONATO LOPERFIDO**  
**PHILIPPE PADOVANI**

Hawaii State General Excise tax of 4.712% will be added onto each check.  
Gratuity not included.

## Spring Menu

Spring comes early in the Mediterranean and is the time for fresh produce in both Puglia and Provence. At `Elua the coming of spring inspires our two chefs to create dishes around fresh vegetables and fresh herbs. Spring is the season when many of the essential ingredients of the fragrant and colorful Mediterranean cuisine of both Puglia and Provence are at their best. Inspired by the seasons, `Elua's two chefs, Donato Loperfido and Philippe Padovani, have created a spring menu abundant in fresh and bright flavors. At `Elua we believe in changing our menu with the seasons to provide you with the best available produce, seafood and meats. In spring we follow that philosophy by changing our menu to add dishes that are traditional spring dishes in Italy and France. Enjoy the freshness of our spring menu.

## TODAY'S `ELUA FIVE-COURSE TASTING MENU

*(Minimum Two People or the Entire Table)*

### Course 1:

#### *Prosciutto di Parma con Melone*

*Thinly sliced Parma cured ham with fresh melon*

Wine: 2004 Luretta "Principessa" Sparkling Brut (Emilia Romagna)

### Course 2:

#### *Ravioli of Crottin de Chavignol Cheese & Herbs*

*Broth of Seasonal Mushrooms, Tomatoes & Asparagus*

Wine: 2004 Luretta I Nani e le Ballerine (Sauv. Blanc) (Emila Romagna)

### Course 3:

#### *Filetto di Moi*

*Crispy skin Filet of Moi, served on a bed of marinated grape tomatoes  
Puttanesca style*

Wine: 2004 Aldo Polencic, Pinot Bianco (Friuli Venezia Giulia)

### Course 4:

#### *Roasted Muscovy Duck Breast, Sweet & Sour Ginger Jus*

*With Compote of Spiced Apple & Sweet Potato Purée, Braised Endive*

Wine: 2006 Raptor Ridge Willamette Valley Pinot Noir  
(Willamette Valley)

### Course 5:

#### *Symphony of Desserts*

*Symphony of Desserts of the Evening*

Wine: 2003 Raymond "Eloquence" (Napa Valley)

\$88 without wines

\$118 with 2 oz. portions of wine

**Ask your server about our daily specials. The Winter Menu of our two chefs is on the next two pages.**

## OUR MAGNUM CRUVINET©

Enjoy 24 wines by the glass from our new Cruvinet system, specially built to accommodate magnums. The nitrogen in each bottle keeps the wine fresh.

## `Elua Cheese Selection of Fine European Cheeses

Four selection assortment - \$17 Three selection assortment -\$13

**"Cheese is probably the best of all foods, as wine is the best of all beverages."**

- Patience Gray, 1957 -

# *Spring Menu - Philippe Padovani*

## Appetizers

### **Terrine of Foie Gras of Duck (Hudson Valley) \$30**

*Chef Philippe's special Terrine of Foie Gras, served with Asparagus & Haricot Vert Salad*  
Wine: 2005 Coteaux du Layon Carte D'Or, Baumard (Loire Valley) - \$10.00 / \$4.00

### **Tart of Pan-Fried Foie Gras of Duck (Hudson Valley) \$22**

*Sautéed Seasonal Mushrooms, Confit of Onions & Mesclun Salad*  
Wine: 2005 Coteaux du Layon Carte D'Or, Baumard (Loire Valley) - \$10.00 / \$4.00

### **Sautéed Pacific Blue Shrimp, Hearts of Palm Salad \$18**

*Sautéed Shrimp, on a Bed of Fresh Hearts of Palm, Haricot Vert & Maui Onion Salad*  
Wine: 2002 Illuminati Ciafre Bianco (Abruzzo) - \$8.00 / \$3.25

### **Dungeness Crab in Fresh Artichoke Hearts \$19**

*With a Parfait of Avocado*  
Wine: 2004 Copeland Creek Vineyards Chardonnay (Sonoma Coast) - \$8.00 / \$3.25

### **Ravioli of Crottin de Chavignol Cheese & Herbs \$15**

*Ravioli of Crottin de Chavignol Cheese in a Broth of Seasonal Mushrooms, Tomatoes & Asparagus*  
Wine: 2004 Luretta I Nani e le Ballerine (Sauv. Blanc) (Emila Romagna) - \$9.00 / \$3.75

### **Vine-Ripened Tomatoes Stuffed with Escargots (20 min) \$18**

*Fresh Pasta & Basil Porto Cream Sauce*  
Wine: 2006 Raptor Ridge Willamette Valley Pinot Noir (Willamette Valley) - \$12.50 / \$5.25

## Salads

### **Fresh Artichoke Hearts, Asparagus & Haricot Vert Salad \$18**

*Maui Onions, Jerez Vinaigrette*

### **Hawaiian Salad \$12**

*Avocado, Papaya, Mango, Hearts of Palm, Macadamia Nuts, Balsamic Vinaigrette*

### **Maui Onions & Vine-Ripened Tomatoes \$14**

*Mesclun Salad, Jerez Vinaigrette*

## Entrées

### **Pan-Fried Weke, Seasonal Mushrooms & Vegetable Á La Grecque \$34**

*Fresh local Weke with Assorted Mushrooms & Vegetables Cooked in Olive Oil & Lemon Juice, Flavored Coriander*  
Wine: 2004 La Yunta, Torrontes (Argentina) - \$7.00 / \$3.00  
2006 Selbach Private Label Riesling (Mosel) - \$6.00 / \$2.50

### **Pan-Fried Scallops & Foie Gras of Duck (Hudson Valley) \$42**

*Ragout "Lentils du Puy" & Vegetables Vinaigrette, Fresh Herbs*  
Wine: 2004 Bourgogne Blanc, Clos St. Philibert, Meo Camuzet (Burgundy) - \$12.50 / \$5.25  
2005 Copeland Creek Vineyards Pinot Noir (Sonoma Coast) - \$10.00 / \$4.00

### **Ragout of Maine Lobster, Capers & Chives Jus \$49**

*Couscous of Shiitake Mushrooms & Fresh Asparagus*  
Wine: 2004 Copeland Creek Vineyards Chardonnay (Sonoma Coast) - \$8.00 / \$3.25  
2006 Patz & Hall Chardonnay, Zio Tony Ranch (Russian River) - \$20.00 / \$8.00

### **Roasted Muscovy Duck Breast, Sweet & Sour Ginger Jus \$35**

*With Compote of Spiced Apple & Sweet Potato Purée, Braised Endive*  
Wine: 2006 Raptor Ridge Willamette Valley Pinot Noir (Willamette Valley) - \$12.50 / \$5.25

### **Pan-Fried Veal Chop, Périgueux Sauce \$39**

*Milk-fed Veal Chop in a Rich Sauce of Madeira & Truffles*  
*Roasted Fingerling Potatoes, Confit of Onions & Seasonal Vegetables*  
Wine: 2005 Cascina Luisin Dolcetto D'Alba "Bric Trifula" (Piemonte) - \$8.00 / \$3.00  
2004 Luretta Pantera (Barbera, Bonarda, Pinot Noir) (Emilia Romagna) - \$12.50 / \$5.25

### **Pan Fried Tenderloin of Beef \$39**

*Red Wine - Shiitake Mushroom Sauce, Confit of Shallots & Seasonal Vegetables*  
Wine: 2002 Schweiger Cabernet Sauvignon (Spring Mountain) - \$18.00 / \$7.25  
2005 Château Haut-Beauséjour (St.-Estèphe, Bordeaux) - \$12.50 / \$5.25

# *Spring Menu - Donato Loperfido*

## Appetizers

### **Carpaccio di Tonno \$18**

*Fresh Ahi Tuna carpaccio with Sea Urchin, Hearts of Palm, Hawaiian seaweed and Maui onions*

Wine: 2004 Luretta, "I Nani e le Ballerine" Sauvignon Blanc (Emilia Romagna) - \$9.00 / \$3.75  
2005 Schweiger Sauvignon Blanc, Uboldi Vineyard (Sonoma County) - \$10.00 / \$4.00

### **Prosciutto di Parma con Melone \$14**

*Thinly sliced Parma cured ham with fresh melon*

Wine: 2004 Luretta "Principessa" Sparkling Brut (Emilia Romagna) - \$9.00  
2004 La Yunta, Torrontes (Argentina) - \$7.00 / \$3.00

### **Asparagi alla Parmigiana \$14**

*Fresh Asparagus au gratin with cream and Parmigiano cheese.*

Wine: 2004 Raptor Ridge Willamette Valley Pinot Noir (Willamette Valley) - \$12.50 / \$5.25  
2004 Copeland Creek Vineyards Pinot Noir (Sonoma Coast) - \$10.00 / \$4.00

## Soups and Salads

### **Minestrone alla Milanese \$10**

*Fresh spring vegetables soup with pesto*

Wine: 2004 Aldo Polencic Pinot Grigio (Friuli Venezia Giulia) - \$11.50 / \$4.75

### **Arugula Salad \$10**

*Waimanalo Arugula, Toasted Walnuts, Crispy Pancetta & Gorgonzola, Lemon Vinaigrette*

### **Insalata di Spinaci Novelli \$12**

*Baby spinach salad with oven roasted tomatoes, roasted garlic and topped with a warm goat cheese dressing*

## Pasta, Risotto and Entrées

### **Gnocchi al Ragù Toscano \$25**

*Fresh in house made Potato Gnocchi with Tuscan meat ragout and truffle essence*

Wine: 2005 Le Filigare, "Lorenzo" Chianti Classico (Toscana) - \$12.50 / \$5.25  
2004 Poggio Bertasio, "Stucchio" Sangiovese (Umbria) - \$10.00 / \$4.00

### **Risotto ai Carciofini \$24**

*Arborio Rice with fresh baby artichokes and pancetta*

Wine: 2005 Cascina Luisin Dolcetto D'Alba "Bric Trifula" (Piemonte) - \$8.00 / \$3.25  
2004 Luretta "Pantera" Rosso (Barbera, Pinot Noir, Bonarda) (Emilia Romagna) - \$12.50 / \$5.25

### **Nodino di Maiale \$30**

*Pan Roasted Double Cut Kurobuta Pork Loin Chop Stuffed with Speck and Montasio Cheese in a Red Wine Truffle Sauce*

Wine: 2005 Le Filigare, "Lorenzo" Chianti Classico (Toscana) - \$12.50 / \$5.25  
2005 Cascina Luisin Dolcetto D'Alba "Bric Trifula" (Piemonte) - \$8.00 / \$3.25

### **Bistecca di Manzo \$45**

*Grilled 22 oz. Certified Angus Beef Rib Eye with garlic confit and roasted potatoes*

Wine: 2002 Schweiger Cabernet Sauvignon (Spring Mountain) - \$18.00 / \$7.25  
2003 Super Tuscan, I Balzini White Label (Toscana) - \$13.50 / \$5.50

### **Stinco di Agnello Brasato \$38**

*Braised Colorado spring Lamb Shank with Porcini mushrooms, served with garlic Yukon mashed potatoes*

Wine: 2005 Torbreck "The Steading" (Grenache/Syrah/Mourvedre) - \$11.50 / \$4.75  
2003 Altair "Sideral" (Cabernet/Merlot/Syrah) (Raphel Valley, Chile) - \$11.50 / \$4.75

### **Filetto di Moi \$28**

*Crispy skin Filet of Moi, served on a bed of marinated grape tomatoes Puttanesca style*

Wine: 2004 Aldo Polencic Pinot Bianco (Friuli Venezia Giulia) - \$16.00 / \$6.50  
2004 Copeland Creek Vineyards Chardonnay (Sonoma Coast) - \$8.00 / \$3.25